

Bear Lakes Country Club

Savoring the Good Life



“The club never lost sight of the importance of family and being a club that emphasizes activities for mom, dad, and kids of all ages.” — JACK NICKLAUS



“Don’t be afraid to **try different seasonings**. One idea? Take whole peppercorns and toast them with a sliver of fresh rosemary until aroma fills the air. Then, let it cool before you place it in the grinder. Prepare guests to rave about the flavor and ask for your recipe.”

— DANIEL MAULE, EXECUTIVE CHEF
AT BEAR LAKES COUNTRY CLUB

WEST PALM BEACH, FLORIDA: The dining experience at private clubs is undergoing a significant transformation, moving from formal, traditional settings to more relaxed and diverse options.

Case in point: Thursday Burger Night at Bear Lakes Country Club. “It’s a huge hit,” exclaimed Daniel Maule, executive chef. “My goal is to provide culinary options that you’re not expecting!” Incredible food is the norm at Bear Lakes, from the creative gourmet burger menu, to steaks and prime rib, fresh seafood, and a wide variety of soups, produce, and desserts the membership enjoys on a daily basis.

After forgoing a scholarship to a lesser-known university, Maule graduated from the prestigious Culinary Institute of America. “I’m a foodie at heart,” said Maule. “I come from a big Italian family [my mom had 12 siblings]. A tasty meal draws people together. My education prepared me to understand the nuances of the *back* and *front-of-the-house* operations. I’ve found family tend to be more vocal about their likes and dislikes, while members paying for dinner expect consistency at an elevated level.

“Another trend in vogue is to focus on fresh, locally sourced ingredients. Fads come and go like the keto diet, but the farm-to-table movement is real. It’s perceived to be healthier and more environmentally friendly,” stated Maule.



RAISING THE BAR

“It’s important to blend the finest of golf and non-golf services. I credit our overall standards for drawing a membership base that includes families residing at historically significant clubs, including Baltusrol, Winged Foot, and Oakmont,” beamed Chris Hull, COO/GM at Bear Lakes Country Club.

“Our goal is to elevate the dining experience for our membership by incorporating the highest quality ingredients, providing generous portions, and showcasing exquisite culinary creativity in a warm and hospitable environment and deliver a dining experience beyond what they are presented elsewhere.” ■

For more information, please visit BearLakes.org.