

November 30th- December 2nd, 2018

**COCKTAIL HOUR SNACKS**

Salmon Tartar, Amarillo & Mussel Aioli

Everything Smoked Trout Dip

Japanese Sweet Potato, Maple Passion Glaze

Bacon & Blue Cheese Dates

Pork Belly Buns

**FIRST**

Roasted Butternut Squash Salad

Pomegranate, Toasted Seeds, Smoked Kashar Fondue

Cider Vinaigrette

**THE MAIN EVENT**

“Choucroute Garnie”

Local Bacon, Sausage & Loin

Mustard, Dill

**FOR THE TABLE**

Spaetzle

Brown Butter & Lacinato Kale

**DESSERT**

Flourless Chocolate Cake

Toasted Coconut Ice Cream