

February 18 & 19th, 2016

**COCKTAIL HOUR SNACKS**

Selection of Local Charcuterie & Cheese

Duck Liver Pate

Crab Toast & Orzo Stuffed Clams

**TO START**

Red Trout Toast

Beets, Wasabi Tobiko & Dill

**THE MAIN EVENT**

Roasted Duck Breast

Brussels Sprouts, Dirty Wild Rice

Lingonberry Vinaigrette

**FOR THE TABLE**Longpepper & Maple Roasted Carrots

**DESSERT**

Apple & Tart Cherry Claflouti