

Dinner January 10th-12th

**COCKTAIL HOUR SNACKS**

Smoked Trout Dip| Potato Chips

Maple & Miso Glazed Bacon

Baguette w Brie & Blackberry Jam

**FIRST**

Slow Roasted Faroe Islands Salmon

Celery Root & Green Olive Chermoula

**THE MAIN EVENT**

Magret Duck Breast

Parsnip & Carrots

Spiced Date Jus

**FOR THE TABLE**

Sweet Potatoes

Maple-Grapefruit Glaze

**DESSERT**

Vanilla Panna Cotta

Blood Orange Granita