

January 20th-22nd, 2017

**COCKTAIL HOUR SNACKS**

Selection of Vermont Cheese & Charcuterie

Duck Liver Pate, Maple Miso Glazed Bacon

**FIRST**

“BLT” Salad

Local Tomatoes, Bayley Hazen Blue

Green Goddess Dressing

**THE MAIN EVENT**

NY Strip Steak

Maitake Mushroom, Goat Cheese Potato

Smoked Garlic Confit

**FOR THE TABLE**

Parsnip Creamed Spinach

Spicy Crumbs

**DESSERT**

Coconut Cream Cake

Coconut Milk Cake, Whipped Crème Fraiche