

January 6thto 8th, 2016

**COCKTAIL HOUR SNACKS**

Baked Blythedale Brie, Strawberry-Rhubarb Jam

Hamachi Tartar, Ponzu Radish & Scallion

Smoked Venison Loin, Lingonberry Crème Fraiche

**FIRST**

Basmati Rice Bowl

Braised Cabbage, Pickled Maitake

**THE MAIN EVENT**

Maple Wind Pork Loin

Couscous, Brussels Sprouts

Rhubarb Chutney

**FOR THE TABLE**

Roasted Broccoli

Broccoli Stem Aioli

**DESSERT**

Build your own Sundae Bar

Mascarpone Ice Cream, Salted Caramel, Freshly Baked Shortbread Cookies, Hot Cocoa, Whipped Cream, Cherries, Bruleed Bananas, Peanut Butter Fudge