

January 8th & 9th, 2016

**COCKTAIL HOUR SNACKS**

Lettuce Wraps

Pork Belly, Braised Lamb Shank, Smoked Trout

Cured Radishes & Pickled Cucumber

Maple Hoisin, Cucumber Yogurt

**TO START**

Beet Cured Gravlax

Rye, Wasabi Tobiko, Crème Fraiche

**THE MAIN EVENT**

24 HR Brisket

Brussels Sprout & Horseradish Slaw

**FOR THE TABLE**Ricotta Gnocchi

Brown Butter, Parmesan & Herbs

**DESSERT**

Olive Oil Cake

Ginger Ice Cream, Candied Citrus