

February 12th & 13th, 2016

**COCKTAIL HOUR SNACKS**

Tarentaise Fondue

Charcuterie, Roasted Broccoli & Peaslee Potatoes

Smoked Lamb Ribs

**TO START**

Heirloom Bean & Kale Soup

‘Nduja Toast

**THE MAIN EVENT**

Misty Knoll Chicken

Acorn Squash, Roasted Onions

Porcini-Balsamic

**FOR THE TABLE**Barley Risotto

Bayley Hazen Blue

**DESSERT**

Ice Cream Sandwich

Goat Cheese & Poached Pear Ice Cream,

Rosemary Shortbread & Salted Caramel