

February 23rd-26th, 2017

**COCKTAIL HOUR SNACKS**

Maple & Miso Glazed Bacon

Asian Steak Tartar

Mini Crab Cakes

**FIRST**

Baby Kale & Brussels Sprout Salad

Cured Lemons, Spicy Crumbs

Caesar Dressing

**THE MAIN EVENT**

Vermont Raised Flat Iron Steaks

Broccolini

Soy- Ginger Caramel

**FOR THE TABLE**

Farro Risotto

Celery Root & Swiss Chard

**DESSERT**

Chocolate Hazelnut Cake

Chocolate Ganache, Vanilla Ice Cream