

March 17-19th, 2017

**COCKTAIL HOUR SNACKS**

Corned Beef & Cabbage Spring Rolls

Tarentaise Arancini

Maple-Miso Glazed Bacon

Bite Sized Burgers

**FIRST**

Smoked Cod & Potato

Poached Egg, Herbs & Everything Topping

**THE MAIN EVENT**

Slow Roasted Pork Shoulder

Couscous, Acorn Squash

Maple-Tamarind Glaze

**FOR THE TABLE**

Sautéed Brussels Sprouts

Yuzu Marmalade & Bacon

**DESSERT**

Salted Caramel Tart

Chocolate Ganache, Whipped Cream