

March 17th & 18th, 2023

**COCKTAIL HOUR SNACKS**

Scotch Eggs

Ricotta Gnocchi, Aged Balsamic

Truffle Spinach Artichoke Dip

**TO START**

Roasted Butternut Squash Soup

Toasted Coconut, Cilantro

**THE MAIN EVENT**

Irish Beef Shank

Whipped Potatoes, Roasted Carrots

**FOR THE TABLE**

Baby Kale Caesar

Cured Lemons, Spicy Crumbs

**DESSERT**

Chocolate Guinness Cake

Baileys Buttercream, Vanilla Bean Ice Cream

