

May 9th & 10, 2015

**COCKTAIL HOUR SNACKS**

PEI Mussels

Red Curry Fra Diavlo & Toast

**FIRST COURSE**

Frisee & Dandelion Salad

Duck Confit, Lardoons, Farm Egg

Apricot Puree

**THE MAIN EVENT**

Vermont Lamb Loin

Spring Succotash

**FOR THE TABLE**

Crispy Artichokes

Malt Vinegar Aioli

**DESSERT**

Strawberry-Rhubarb Shortcake