

Dinner January 3rd-5th

**COCKTAIL HOUR SNACKS**

Butternut Arancini

Cremont Toast, Date Molasses

Black Garlic Snails

**FIRST**

PEI Mussels

Spring Garlic Jus

Boundbrook Farm Rice

**THE MAIN EVENT**

Prime Beef Sirloin

Braised Carrots, Fingerling Potatoes

Bayley Hazen Soubise

**FOR THE TABLE**

Baked Rigatoni

Celery Root & Truffle

**DESSERT**

Dark Chocolate Olive Oil Cake

Blood Orange