

February 10th-12th, 2017

**COCKTAIL HOUR SNACKS**

Maplebrook Burrata, 25 year old Balsamic

Clothbound Cheddar, Maple & Coffee

Baked Brie, Wild Rhubarb Jam

Smoked Pimento Dip

**FIRST**

New England Clam Chowder

Sea Scallop, Housemade Bacon & Littleneck

**THE MAIN EVENT**

Farro Pizzichi Pasta

Lamb Shoulder, Dried Apricots

Olives & Herbs

**FOR THE TABLE**

Shaved Brussels Sprouts

Lingonberry Jam

**DESSERT**

Meyer Lemon Cheesecake

Candied Meyer Lemons, Chocolate Crust