

Graze at Camp Hammond

Friday, April 28th

Featuring: Shipyard Brewing Company

The Menu

Cocktail Social

- A complimentary beverage offered during cocktail hour, with wine and cocktails available for purchase.
- Farmers table; A variety of local and seasonal dips, spreads, crudités, fruits, nuts and other seasonal delights

Passed Hors d'Oeuvres

- Braised Pork Shoulder Tacos with Slaw and Cumin Lime Sour Cream
- Mussels Escabeche Crostini and Sunchoke Purée
- Savory Herb & Apple Donut covered with Salted Cinnamon Clove Glaze

Five Course Plated Dinner

- Roasted Squash, Aged Parmesan, Toasted Hazelnuts, Smoked Goat Cheese and Arugula
- Herb and Roasted Garlic Fettuccini served with Dijon Honey Brussel Sprouts, Roasted Cranberries and Feta
- Seared Scallop Trio; Brown Butter Aioli, Teeny Slaw and Butternut Squash Purée
- Braised North Star Lamb with Cardamom Pan Gravy with Crispy Smashed Potatoes and Rosemary Thyme Roasted Carrots topped with a Pine Nut Herb Crumble

Dessert

- Smoked Maple Crème Brulée

The Black Tie Company and our sponsors are proud to donate a portion of the proceeds this evening to a deserving organization.



 **Garbage to Garden**

