

Graze at Camp Hammond

Friday, January 13th

Featuring: Lone Pine 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

- Pub Fries with Horseradish Chive Cheddar Cheese Sauce covered with Bacon and Scallions
- Roasted Grapes on Buttered Brioche with Lemon Cream and a Maple Balsamic Reduction
- Pickled Beet Deviled Eggs with Crispy Shallot

Five Course Plated Dinner

- Warm Kale Salad of Chard Cranberries with Crumbled Goat Cheese served with Roasted Sweet Potatoes and Apple Cider Pecan Vinaigrette
- Smoked Pumpkin Mac N' Cheese with Pumpkin Seed Crumbs
- Coconut Curry Mussels with Scallions and Lemongrass served with a Crusty Baguette
- Hard Seared Pork Chop with Braised Onion Jam and an Apple Parsnip Purée
- House Potato Rolls and Gluten Free Maple Corn Muffins with Whipped Butter

Dessert

- Warm Smoky Chocolate Cake/ with Molasses Cream and Chocolate Twigs

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



the
black tie
company