

Graze at Camp Hammond

Friday, March 31st

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

- Seared Pork Belly Bun with Wasabi Aioli served with Pickled Winter Radish
- Sticky Rice Ball and Poached Lobster and Scallion with Chipotle Lime Dressing
- Bacon Wrapped Brussel Skewer with Walnut Maple Aioli



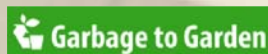
Five Course Plated Dinner

- Winter Slaw; Pear, Manchego, Celery Root and Pumpkin Seeds with Maple Dijon Vinaigrette
- Foraged Mushroom Risotto with Ginger, Scallion and Cardamom
- Sesame Seared Tuna with Chive Oil and a Spiced Seaweed Crumble
- Orange and Miso Glazed Country Pork Ribs and Sesame Sautéed Bok Choy with Cauliflower Spice Rice, Almonds and Dried Fruit

Dessert

- Grand Marnier Chocolate Cherry Galette with Almond Crème Fraîche

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