

# Graze at Camp Hammond

Friday, February 10th

Featuring: Wiggly Bridge Distillery and Funky Bow Brewery

## 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

- Apple Fries with Cinnamon Chipotle Cream
- Chard Flatbread with Caramelized Onion, Blue Cheese and Winter Squash with a Cranberry Vinaigrette
- Local Rabbit Meatball and Ground Cherry Compote with Carrot Purée

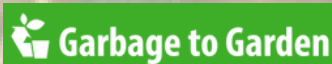
### Five Course Plated Dinner

- Fennel Salad with Honey Thyme Turnips and Roasted Golden Beets served with Blood Orange Citrus Dressing
- Local Squash Gnocchi and Spicy Arugula with Orange Walnut Butter
- Oyster Trio; Serrano Ice, Pickled Apple, Grapefruit Mignonette
- Blackened Hanger Steak with Slow Roasted Winter Greens with Beet and Blue Cheese Risotto
- House Potato Rolls and Gluten Free Maple Corn Muffins with Whipped Butter

### Dessert

- Sweet Potato Doughnut Holes served with Apple Cider Caramel

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



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company