



Mars New Year 2019 Blast-Off Dinner

Thursday, March 21, 2019 at Twelve Oaks Mansion

MENU

Hors D' oeuvres

Coconut Shrimp

Poached Pear with Blue Cheese and Candied Walnuts on Toast Point

Bacon Wrapped Water Chestnut with BBQ Glaze

First Course:

Squash and Fennel Soup with Crème Fraiche and Candied Pepitas

Main Course:

Duo Plate of Smoked Beef Brisket and Braised Chicken Thigh

Mashed Potato and Sautéed Baby Carrots

Fresh Baked Rolls and Whipped Butter

Dessert:

Vanilla Thyme Ice Cream with Figs and Honey

Cash Bar will be available throughout the entire event