



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

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