

# Wild Game Menu Hors Devours

- **Foie Gras Mousse** on toasted brioche, with truffle honey, and red carrots
- **Mini Puff Pastry Bites** w/ duck confit salad, wild currants, and miso wasabi aioli
- **Trout Carpaccio** with cucumber mango and Asian flavors
- **Bison Carpaccio** with arugula, shaved beets, peccorini, and lemon olive oil
- **Venison Lollipop Chop** served with crusted goat cheese, pistachios, mint basil pesto crust, carrot ginger purée and roasted cipollini onions
- **Elk Stroganoff** with pappardelle or homemade sweet potato gnocchi
- **Braised Duck Ravioli** with crispy sage sun-dried tomato, crushed walnuts / brown butter, lemon zest, and, grated parmesan
- **Bison Filet**
- **Sautéed Broccoli Rabe** with figs served with burrata mozzarella, balsamic demi glaze, figs, and elk sausage
- **Smoked Duck**, wild mushroom salad, with raspberry hazelnut dressing, vertical harvest farms mesclun mixed greens, warm baked herb goat cheese, and beets
- **Bison Meatballs** served with huckleberry peppercorn sauce and crème fraiche

## Entrees

- **Bison Filet Mignon** wrapped in cherrywood smoked bacon with sweet potato bourbon mashed potatoes, touch of maple and vanilla, and a huckleberry peppercorn orange liqueur sauce
- **Crispy Duck “2 Ways”** stuffed with cornbread stuffing, and chicken breast and leg stuffed confit style glazed with huckleberry honey and Cointreau liquor, served with Ube purple sweet mashed potatoes and mandarin orange sauce
- **Bacon-Wrapped Elk Filet** served with huckleberry-peppercorn sauce, and creamy roasted vegetable polenta
- **Elk Filet Mignon** w/ truffle lingonberry sauce, roasted turnip grits or wild mushroom risotto, roasted cipollini onions, and asparagus
- **Grilled Venison Chop** w/ pumpkin gorgonzola ravioli, sauteed swiss chard, and red curin port wine sauce
- **Crispy Duck Served Two Ways**; medium rare breast and stuffed confit, boneless leg with cornbread stuffing, peking marinade, and sour cherry sauce. Served with assorted vegetables
- **Stuffed White Quail with Braised Brisket** served with grilled vegetable polenta, baby glazed carrots, and a sauce cipollini

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- **Sautéed Swiss Chard** w/ roasted vegetables cippolini
  - **Elk Pot Pie**
  - **Crispy Roasted Duck** w/ cornbread stuffing, candy glazed carrots, and cherry sauce
  - **Wild Boar Braised Shank** w/ soft polenta, and port wine raisin sauce
  - **Elk Stroganoff**
  - **Duck Risotto**
  - **Rack of Elk** with goat cheese crust
  - **Venison Bolognese** with sweet pogo gnocchi
  - **Roasted Duck** with cornbread stuffing
  - **Vegetable Polenta** with wild mushroom, braised elk and buffalo brisket, red wine syrup, ricotta dollop, and fresh herbs

## Desserts

- **Coffee Profiteroles**
  - **Molten Lava Cakes** with caramel ice cream served warm
  - **Wild Berry Gateaux**, French custard and whipped cream
  - **Apple Raisin Cinnamon Crumb Pie**
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