WILD GAME DINNER MENU

HORS D’OEUVRES

Passed:
French onion & brie tart
Wild boar bacon wrapped bison tenderloin tip with smoked gorgonzola
Cornish game hen & chimichurri empanada
King salmon lox on everything bagel crisp with chopped capers & minced chives

Charcuterie Plate:
Rosemary lamb, Wild turkey apple-maple wurst, Smoked buffalo salami
Marcona almonds, Turkish apricots, fig jam, berries, imported olives, manchego, mimolette
Crostini & flatbread

DINNER

Salad:
Baby spinach, dried cranberries, hazelnuts, beets, chevre & roasted onion vinaigrette

Entrée:
Braised wild boar shank with natural jus, wilted apple-pancetta cabbage & sage spaetzle

Vegetarian alternatives available (to be ordered in advance)
Mild chicken alternative available (to be ordered in advance)

DESSERT

Variety of petite desserts served family style:
Dutch chocolate creme brulee
Graham crumb shell mousse tarts
Chocolate dipped strawberries
Ricotta cannolis with pistachio
Macarons
White chocolate & cranberry cookies