

Wild Game and Mushroom specials

October 26th through November 19th
Choice of 3 Small Plates plus Dessert for \$34
Add Wine Pairing \$18

Small Plates



Mushroom, Spinach, and Gruyere Quiche
Mixed Greens, Bacon Lardons, Pickled Onion
Oven Dried Tomatoes, Maple Sherry Vinaigrette
Wine Pairing: Balletto "Teresa's" Unoaked Chardonnay,
Russian River Valley, CA

Duck Pastrami and Shiitake Mushroom Flatbread
Garlic Aioli, Watercress
Wine Pairing: Vina Bujanda Rioja Reserva, Spain

Confit Duck & Grain Salad
Wheat Berries, Wild Rice, Kale, Citrus, Dried Cherries
Pomegranate Molasses Vinaigrette
Wine Pairing: Rancho Sisquoc River Red Blend, Santa Barbara, CA

Chargrilled Bison Burger
Roasted Mushrooms, Special Reserve Cheddar,
Bacon Onion Jam, Crispy Potatoes
Wine Pairing: Haraszthy Amador County Zinfandel, CA

Braised Rabbit Pappardelle
Caramelized Maitake Mushrooms, Rapini, Fresh Herbs
Parmesan Cheese
Wine Pairing: Monna Nera I.G.T., Tuscany, Italy

Grilled Elk Loin
Roasted Root Vegetables, Trumpet Mushrooms,
Balsamic Gooseberry Sauce
Wine Pairing: Intrinsic Cabernet Sauvignon, Columbia Valley, WA

Dessert

Brownie Chocolate Mousse
Hershey's® Chocolate Sauce

