

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

Watercress and Spinach Salad

Herbed Goat Cheese Mousse, Roasted Sweet Potato,
Red Onions, Smoked Balsamic Vinaigrette, Crispy Porcini Chips
Wine Pairing: Jacob's Creek "Two Lands" Chardonnay, Australia

Wild Game Charcuterie Plate

Smoked Lamb Sausage, Duck Pastrami, Chili and Lime Elk Jerky,
Pickled Mustard Seeds, Currant Jam, Crostini
Wine Pairing: Haraszthy Bearitage Petite Sirah, Lodi, CA

Butternut and Apple Cider Bisque

Duck Confit, Toasted Pumpkin Seeds
Wine Pairing: Oyster Bay Pinot Gris, Hawke's Bay, New Zealand

Braised Rabbit and Ricotta Ravioli

Roasted Brussel Sprout Leaves, Chipotle and Dried Cherry Compote,
Toasted Hazelnut and Rosemary Brown Butter
Wine Pairing: Monna Nera I.G.T., Tuscany, Italy

Fennel Pollen Crusted Venison Tenderloin

Lobster Mushrooms, Roasted Onion Cream, Crispy Golden Beets,
Scallion Oil
Wine Pairing: Smith & Perry Pinot Noir, OR

Hoisin and Citrus Glazed Alligator Ribs

Garlic Yucca Fries, Braised Greens
Wine Pairing: Rancho Sisquoc River Red Blend, Santa Barbara, CA

Dessert

Roasted Apple Fritter

Salted Caramel Bourbon Ice Cream,
Crispy Spiced Walnuts



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FOREBAY