

Wild Game and Mushroom specials

October 26th through November 19th

Choice of 3 Small Plates plus Dessert for \$34

Add recommended Wine Pairing for \$18

Small Plates



Smoked Duck and Chanterelle Mac and Cheese

Garlic and Herb Bread Crumbs

Wine Pairing: Haraszthy Bearitage Petite Sirah, Lodi, CA

Buttermilk Fried Quail and Cornmeal Waffle

Bourbon Maple Syrup, Bacon Lardons, Scallions

Wine Pairing: Greystone Chardonnay, CA

Venison and Wild Mushroom Stew

Shiitake and Oyster Mushrooms, Roasted Root Vegetables,
Crème Fraiche

Wine Pairing: Yalumba "Old Bush Vine" Grenache, Australia

Coffee Crusted Bison Filet

Celery Root Puree, Warm Mushroom and Frisee Salad,
Pomegranate Seeds, Mustard Vinaigrette

Wine Pairing: Rancho Sisquoc River Red Blend, Santa Barbara, CA

Red Wine Braised Boar

Toasted Garlic, Arugula, Seared King Trumpet Mushrooms,
Fusilli Pasta and Shaved Parmesan

Wine Pairing: Monna Nera I.G.T., Tuscany, Italy

Smoked Mushroom and Lentil Ragout

Crispy Polenta Cake, Crumbled Goat Cheese, Roasted Garlic Cream

Wine Pairing: Joel Gott "815" Cabernet Sauvignon, CA



Dessert

Pumpkin Cake

Whipped Cream Cheese Frosting, Candied Bacon,
Bourbon Caramel Sauce

**HERSHEY
GRILL**

kitchen + bar