Revelry 2026 Wild Game Menu

November 6th-22rd

Appetizers

Duck Sausage $19
Toasted Brioche, Chanterelle Ragout, Kumquat Mostarda, Mustard Greens, Black Pepper Duck Jus

Sweet Potato Gnocchi & Quail $25
Black Trumpet Mushrooms, Sage Brown Butter, Cider Glaze, Toasted Hazelnut

Entrées

Venison Striploin $48
Lobster Mushrooms, Roasted Beets, Celery Root Fondant, Elderberry Gastrique, Juniper Jus, Rye Crisp

Crisp Duck Confit $38
Cider-Braised Cabbage, Maitake Mushrooms, Parsnip Purée, Pickled Mustard Seed, Parsnip Chip, Cider-Duck Jus

Roasted Squab $42
Seared King Oyster Mushrooms, Glazed Carrots, Pistachio, Pomegranate, Carrot-Top Salsa Verde, Squab Jus

Dessert

Beet Red Velvet Cake $12

Whipped Chèvre Frosting, Sour Cherry Compote, Pecan Praline, Cocoa Nib, Vanilla Ice Cream