

# Wild Game and Mushroom specials

October 23<sup>rd</sup> to November 11<sup>th</sup>

Choice of 3 Small Plates plus Dessert for \$34  
Add recommended Wine Pairing for \$18

## Small Plates

### Bison & Black Bean Chili

Charred Scallion & Aged Gouda Crostini

Wine Pairing: Dona Paula "Los Cardos" Malbec, Argentina

### Fritto Misto

Sliced Lemon, Caper, Oyster Mushroom,  
Fennel, Baby Octopus

Wine Pairing: Pierre Chainier 1749 Sauvignon Blanc, France

### Rabbit & Chanterelle Ragù

House-Made Rosemary Tagliatelle,  
Scallion Crème Fraiche

Wine Pairing: Ferrari-Carano "Siena" Red Blend, California

### Venison Stuffed Cabbage Rolls

Tomato Coulis, King Trumpet Mushrooms,  
Pine Nuts, Parmesan Crisp

Wine Pairing: Rodney Strong Estate Cabernet Sauvignon, California

### Boar Sausage Stuffed Quail

Olive Polenta Cake, Shitake-Port Demi Glace

Wine Pairing: Smith & Perry Pinot Noir, Oregon

### Wild Mushroom Risotto

Grilled King Trumpet, Shitake, & Maitake Mushrooms,  
Parmesan, Tarragon Salsa Verde

Wine Pairing: Oyster Bay Chardonnay, New Zealand

## Dessert

Roasted Apple Upside-Down Cake  
Vanilla Ice Cream, Warm Caramel Sauce

