

WILD GAME & MUSHROOM MENU

Available November 3 - 19

STARTERS

VENISON LOIN CARPACCIO

Garlic & Black Truffle Aioli, Arugula, Pickled Onion Toasted Crostini

\$19

BISON CHILI

Jalapeno Salsa, Cilantro Cream Charred Scallion-Cheddar Corn Bread

\$18

ENTREES

GRILLED ELK CHOP

Herb Foie Gras Butter, Black Truffle Mashed Potatoes Asparagus, Red Wine Veal Reduction \$52

Pairs with Complicated Red Blend, \$17 glass / \$64 bottle

ROASTED DUCK BREAST

King Trumpet Mushrooms, Wilted Kale Parmesan Farro, Bourbon Cherry Glaze \$46

Pairs with Row 503 Pinot Noir, \$18 glass / \$70 bottle

VENISON OSSO BUCCO

Creamy Parmesan Polenta, Vegetable Medley Red Wine Demi-Glace, Herb Gremolata \$48

Pairs with Penner-Ash Syrah, \$18 glass / \$74 bottle

DESSERT

PUMPKIN WHITE CHOCOLATE CHEESECAKE

Pecan Brittle

\$11

