

Below is a menu from one of our previous wild game tasting events. We have four wild game tasting events a year. Tickets are sold in advance and guests on our mailing list are notified of the date well in advance, as well as the meats to be served that evening!

Wild Game Tasting

First course

Quail marinated in honey vinaigrette and grilled over charcoals. Served with sautéed shitake mushrooms and a salsa verde sauce.

Second course

Mixed green salad tossed in lemon balsamic vinaigrette with raspberries and pine nuts.

Third course

Grilled alligator sausage served with green pea risotto and drizzled with a teriyaki balsamic glaze.

Fourth course

Duck confit spring rolls prepared with quince preserves, arugula and red peppers, wrapped in a rice paper and drizzled with espresso glaze.

Fifth course

Elk and black bear slider topped with Spanish manchego cheese and a pickle relish. Served with sweet potato fries.

Sixth course

Ostrich steak medallion served over carica fruit, topped with shredded radicchio salad and drizzled with a carica jus.

Seventh course

Lemon mousse