



WILD GAME WEEK MENU

November 4 – 8, 2008

STARTERS

Coffee-Spice & Cacao Rubbed Black Buck Antelope Medallions

Pan Seared with a Preserve of White Fig and Seville Orange, Vermont Cheddar Crisp, Corn-Goat Cheese Fritter, Vanilla Bean Gastrique

18.00

Pan Seared, Orange Brined and Lightly Smoked Duck Breast

Mascarpone Stuffed French Toast, Tangerine-Bourbon Glaze, Wild Arugula
Spicy Pineapple Marmalade

16.00

Crispy Chipotle-Barbequed Wild Boar “Carnitas” Enchiladas

Rolled in Red Corn Crepes, Grilled with Tetilla Cheese, Roasted Tomato-Chipotle Coulis,
Salsa Fresca, Lime Crème Fraîche, Toasted Pumpkin Seeds

18.00

Lightly Smoked Corned Buffalo Hash

Pan Fried Crisp with Poached Quail Eggs, Baby Watercress and Smoked Paprika Sabayon

16.00

Conchiglie Pasta Shells

Stuffed with Spicy Rabbit Sausage, Wild Mushrooms and Bellwether Farms Cheeses
Roasted Tomato and Bechamel Sauces, Baked with Toasted Breadcrumbs and Montasio Cheese

16.00

Petite Cassoulet

Tender Wild Boar, White Beans, Goose Confit, Rabbit Sausage, Roasted Tomatoes and Herbs
Slowly Baked with a Crunchy Parmesan Crust

18.00

ENTREES

Pan Seared Saddle of Sika Deer

With Caramelized Pear-Goat Cheese Blintz, Vanilla Bean Roasted Acorn Squash
Morello Cherry-Banyuls Reduction, Crispy Plantains, Candied Cherries

44.00

Pancetta Crusted Rabbit Loin and Roasted Rabbit Sausage

Served with Gnocchi in Roasted Pumpkin Cream, Toasted Walnuts, Fried Sage Leaves
Shaved Pecorino Toscano, Tuscan Kale, Crispy Butternut Chips

38.00

Apple Cider and Rum Cured Wild Boar Loin and Tender Braised Heritage Pork Belly

Sweet Potato-Corn Spoon Bread, Roasted Honey-Balsamic Apple, Apple Jack Pan Jus

40.00

Pancetta Crusted Tenderloin of Himalayan Yak "Rossini"

Topped with Foie Gras and Italian Porcini Mushrooms, Caramelized Shallots, Creamed Spinach
Black Truffle Jus

46.00

Braised Short Rib of Buffalo and Sautéed Buffalo Tenderloin with Gorgonzola Butter

Soft Mascarpone Polenta, Roasted Asparagus, Royal Trumpet Mushrooms
Vidalia Onion Rings, Armagnac-Cognac Cream

42.00

Pan Seared Rack of Rocky Mountain Wapiti and Tender Elk Chop

Served with a Souffléd Potato-Gorgonzola Crepe, Roasted Organic Parsnips and Carrots
Caramelized Cipollini Onions, Red Wine Sauce, Crispy Plantains

44.00

Crispy Giant Wild Nigerian Salt Water Prawns

Grilled Spicy Pineapple, Tropical Slaw, Cilantro- Lime Aioli, Watercress Salad, Onion Crisps

42.00

Executive Chef Gloria Ciccarone-Nehls

18.5% Gratuity will be added to parties of 6 or more

To ensure a relaxing experience for all guests, kindly refrain from cell phone usage