Starters
Cornmeal-crusted Quail
Sweet Potato Waffle, Jameson Maple Butter, Fried Sage
*Dairy, Eggs, Wheat*

Wild Bison Slider
Aged Cheddar, Guinness BBQ Sauce, Black & Tan Onion Rings
*Dairy, Eggs, Wheat*

Featured Wine Pairing: Protea Chenin Blanc

Entrées
Wild Boar Ragout
House-made Pappardelle, Garlic Confit, Pecorino Romano
*Dairy, Eggs, Wheat*

Venison Wellington
Wild Mushroom Duxelle, Port Wine Demi-glacé

Featured Wine Pairing: Lucky Country Shiraz

Desserts
Dark Chocolate & Pistachio Pâté
Ryan’s Crème Anglaise
*Dairy, Eggs, Wheat*

Wild Berry Turnover
Lemon Sorbet, Fresh Mint
*Dairy, Eggs, Wheat*

Featured Beverage Pairing: Irish Cream Cola Float

*Denotes allergy information
For your safety, please inform our staff if a person in your party has a food allergy and may need additional information pertaining to our menu.

Chef’s Table - The Call of the Wild
Featuring Chef Stephanie Salas
Thursday, March 17, 2016