

**Wild Game Week**

**November 3-7, 2009**

**STARTERS**

**Brazilian Piranha "Ribs"**

*Brazilian Pacu Fish*

*Lightly Fried with a Creamy Mustard Seed Dressing, Red Cabbage Slaw, Citrus Salad*

18.00

**A Pairing**

**Panini of Spicy Alligator Sausage**, *Caramelized Red Onion, Smoked Idiazabal Cheese*

*Remoulade Sauce*

**Rum and Pepper Cured Wild Boar Lollipop Chop** *Burnt Brown Sugar, Orange Confit, Thyme*

19.00

**Crispy Potato Crusted Wild Nigerian Salt Prawn**

*With Grilled Habanero Pineapple, Tropical Slaw, Shaved Candied Coconut*

*Passion Fruit Gastrique, Sumac Aioli*

19.00

**Crispy Chipotle Barbequed Wild Boar Carnitas Enchiladas**

*Rolled in Ancho Chile Crepes, Baked with Tetila Cheese, Roasted Tomato-Chipotle Coulis*

*Salsa Fresca, Lime Crème Fraîche, Roasted Pumpkin Seeds*

17.00

**Coffee-Cacao and Spice Rubbed Black Buck Antelope Medallions**

*Lightly Smoked and Pan Seared with a Preserve of White Fig and Seville Orange*

*Vermont Cheddar Crisp, Corn-Goat Cheese Fritter, Vanilla Bean Gastrique*

19.00

**Lightly Smoked Corned Buffalo Hash**

*Pan Fried Crisp with Poached Quail Eggs, Baby Watercress and Chipotle Sabayon*

16.00

**Roasted Beet and Arugula Salad with Shaved House Cured Duck Prosciutto**

*French Feta, Ruby Grapefruit, Roasted Red Onion Confit, Sherry Vinaigrette*

*Pomegranate Syrup Drizzle*

17.00

## **ENTRÉES**

**Roasted Rack of Nilgai Antelope and Saddle of Black Buck Antelope**  
*With Spiced Peach Jam-Goat Cheese Blintz, Vanilla Bean Roasted Acorn Squash  
Huckleberry Gastrique, Crispy Plantains, Candied Cherries and Huckleberries*  
45.00

**Himalayan Yak Wellington**  
*Filet of Yak, Baked in Puff Pastry with Foie Gras, Wild Mushroom Duxelles  
Served with Truffled Madiera Jus and a Bouquetiere of Autumn Vegetables*  
50.00

**Wild Paella**  
*(Valencia Country Style Stew)*  
*Giant Crispy Frog Legs, House made Rabbit-Rattlesnake Sausage, Snails  
Wild Nigerian Salt Prawns, Mussels, Spicy Saffron Rice with Pequillo Peppers  
Roasted Tomatoes, Artichokes, Garbanzo Beans, Herbs*  
40.00

**Pancetta Crusted Petite Filet of Llama and Braised Lightly Smoked Buffalo Short Rib**  
*Mascarpone Polenta, Fresh Porcini Mushrooms, Crispy Chipotle Onion Rings  
Roasted Toybox Carrots, Red Wine Jus*  
44.00

**Pan Seared Elk Sirloin Steak “au poivre”**  
*Cheddar-Potato-Leek Gratin, Creamed Spinach, Fried Shallots, Green Peppercorn Demi Glace*  
42.00

**Pan Seared Rosemary and Orange Rubbed Emu Steak**  
*Butter and Saffron Roasted Fondant Potatoes, Roman Style Artichoke  
Honey-Caramelized Shallots, Golden Balsamic-Port Reduction, Crispy Parsnips*  
39.00

**Sara’s Ranch Baby Pheasant**  
*Rubbed with Lavender Salt, Cinnamon and Honey  
Roasted with Fingerling Potatoes, Fennel, Cippolini Onions, Artichokes and Lemons  
Mâche Salad*  
40.00