

# VENISON & WINE DINNER

## Cocktail and Hors D'oeuvres Reception

*Crispy Venison Rillettes  
Sauce Gribiche*

*Venison Bacon Wrapped Dates  
With Grey Barn Bleu Cheese*

*A Tasting of New England Cheeses*

*Miniature Venison Sliders  
Vermont IPA Cheddar, Caramelized Shallot and Cumberland Sauce*

*A Hot and Cold Tasting of Our own barrel of  
Thomas Tew Rum*

## Dinner

*Wines Paired with Courses*

*1st*

*Venison Sausage and Barley Stew with Crispy Oysters  
(Venison sausage, barley, mirepoix, aromatics  
Crispy Winter Pearl Oysters*

*2nd*

*Venison Terrine with Apricots and Hazelnuts  
Salad of Red Frilly Mustard Greens, House Mustard Seed,  
Pickled Cape Gooseberries and Radishes*

*3rd*

*Medallions Of White Tail Venison  
Wild Rice Fritters, Blue Oyster Mushrooms and Red Currant Sauce*

*4th*

*Venison Leg Bracciole  
Pancetta-Plum Tomato Gravy, Fresh Linguine,  
Pecorino and Spruce Tip Gremolata*

*5th*

*Sticky Toffee Pudding*

*\$125.00 per person plus tax and gratuity*

*Executive Chef Richard Silvia  
Chef de Cuisine Christopher Jones*