



## Wild Game Week Specials

December 3<sup>rd</sup> to the 7<sup>th</sup>  
(Reservations Recommended)

Wild Mushroom Soup  
Dandelion Drizzle 9/11

Pan Roasted Dungeness Crab Cakes  
Tangerine-Orange Salsa, Corn, Avocado, Wild Arugula, Blood Orange Vinaigrette 20

House Smoked Wild King Salmon  
Wild Arugula, Mustard Vinaigrette, Crispy Potato Leek Cake, Lime Crème Fraiche, Capers 19

Wild Boar Green Chili  
Jalapeño Cornbread, Black Beans, Poblano Pepper, Pico De Gallo, Lime Crème Fraiche 27

Duck Confit & Wild Boar Sausage Cassoulet  
Cannelloni Beans, Kale, Carrots, Garlic/Onion Bread Crumbs 36

Cabernet Braised Buffalo Short Ribs  
Buttermilk Mashed Potatoes, Root Vegetable Medley, Thyme & Sage Reduction 39

Oven Roasted Rack of Venison  
Butternut Squash & Potato Gratin, Brussels Sprouts, & Asparagus Medley, Huckleberry  
Cabernet ` 42

Regular menu will also be available.....