

THE SIERRA GRILLE

BIG GAME AND BIG BEER DINNER

19 NOVEMBER 06

SOUP ~ served with Maudite

~ Outback Stew with Kangaroo and Ostrich ~

APPETIZERS ~ served with Allagash Grand Cru

SAUSAGE SAMPLER, BOAR RIBS, AND VENISON SKEWERS

Alligator, Venison, and Duck Sausages slow-cooked in Allagash Grand Cru with an ale-mustard sauce, and Wild Boar Ribs braised in Allagash Grand Cru with a spicy chipotle barbecue sauce, and Venison flank steak skewered and marinated in Allagash Grand Cru, with a Chimichurra dipping-sauce.

ENTRÉE CHOICES

ROASTED SMOKED GUINEA FOWL ~ served with RapsCALLION Blessing, RapsCALLION Creation or Dogfish Head 90 Minute J.P.A.

Guinea hen smoked with Applewood and Cascade hops, slow-roasted and finished with smoked cranberry Creation ale sauce, and served with squash, roasted root vegetables and toasted pecan wild rice pilaf.

BISON HANGER STEAK ~ served with RapsCALLION Blessing, RapsCALLION Creation or Dogfish Head 90 Minute J.P.A.

Fresh American Bison flank steak marinated in Creation ale, fire-grilled to temp and finished with smoked cranberry Creation ale sauce, with corn bread stuffing, squash and roasted root vegetables.

ELK MEDALLIONS ~ served with RapsCALLION Blessing, RapsCALLION Creation or Dogfish Head 90 Minute J.P.A.

Elk tenderloin medallions marinated in Creation ale, fire-grilled to temp and finished with smoked cranberry Creation ale sauce, with corn bread stuffing, squash and roasted root vegetables.

DESSERT ~ served with Three Philosophers or Delirium Tremens

~ Berry Bear Claws - Pastry filled with Three Philosophers Wildberry Jam, served with Stout Gelati