

# THE SIERRA GRILLE

## BIG GAME - BIG BEER DINNER

2 December 2007

### SOUP

served with Berkshire Brewing Co. Holidale

~ Alligator Etouffee with Venison Sausage ~

Gator Stew with seasoned vegetables, venison sausage and grilled chiles.

### APPETIZER

served with Dogfish Head 120 minute IPA

~ Pulled Boar Slider ~

Pulled wild boar shoulder slow-cooked in 120 minute then smoked with bourbon barrel chips, with habanero barbecue sauce on a slider roll, with purple fries and Delta Red coleslaw.

### INTERMEZZO

served with 2006 Sierra Nevada Bigfoot Barleywine

~ Pheasant Sausage Pate ~

Pheasant and duck sausage pate with barleywine and fresh herbs, with fresh quince-mango compote, balsamic reduction and crostini.

### ENTRÉE OPTIONS

served with Unibroue Maudite

~ Bison Prime Rib ~

Slow-roasted with Maudite and herbs, finished with a wild mushroom Bordelaise.

~ Venison Tenderloin Roulade ~

Venison tenderloin medallion stuffed with Swiss chard, chestnuts, and goat cheese, with a rabbit sausage gravy.

~ Smoked Guinea Hen ~

Roasted and smoked Guinea Fowl quarter, with wild rice-hazelnut-quince stuffing and Maudite gravy.

Served with roasted spiced butternut squash & beets, shallot-leek au gratin potatoes, and spinach-cheese croquette.

### DESSERT

served with Great Divide Oaked Yeti

~ Checkerboard Cookie Ice Cream Sandwiches ~

Madagascar vanilla gelati in gameboard cookies, with candied walnuts and hot fudge Yeti sauce.