

THE SIERRA GRILLE

BIG GAME - BIG BEERS

November 16, 2008

SOUP

served with Brooklyn Grand Cru

~ Swamp Chili ~

Cured Duck and seared Alligator with green chiles, okra and white beans.

APPETIZER

served with Sixpoint Gemini Double I.P.A.

~ Ostrich Slider ~

Mini burger of ground Ostrich meat topped with Great Hill bleu cheese, IPA steamed wild mushrooms, and cob-smoked bacon, with spiced frites and garlic aioli.

INTERMEZZO

served with Dogfish Head Theobroma

~ Elk Wellington ~

Elk tenderloin baked in puff pastry with a maize pate, with pumpkin mole.

ENTRÉE PLATTER

served with Unibroue Maudite

~ Quail, Bison, Boar, and Rabbit ~

Smoked Quail with Thai chile cherry relish,
marinated Bison hanger steak fire-grilled with green curry rub,
braised Wild Boar rib with mirin grilled pears,
and Rabbit sausage steamed in ale with whole grain mustard sauce,
served with succotash, whipped buttercup squash, and twice-baked red potatoes.

DESSERT

served with Great Divide Oaked Espresso Yeti Imperial Stout

~ Chocolate Moose ~

Rich chocolate mousse made with Emu eggs, with a mixed nut elephant ear
and whipped cream.