

Hors D'Oeuvres:

Crispy Olive Oil Fried Quail, English Mustard Sauce

Buffalo Tartar, Red Chiles, Yuzu, Flatbread

Wild Boar Chipolata, Toast, Membrillo, Hazelnuts

Pheasant Rouladen, Hen of the Woods Duxelle, Tangerine Rosemary Aioli

First Course:

Fall Greens and Roasted African Squash, Anson Mills Farro, Duck Skin "Cracklings"

Pomegranate and Pumpkin Seed Vinaigrette

Second Course:

Seared Loin of Tanglewood Farms Rabbit, Raviolo, Golden Chanterelles, Celery Root, Truffle
Scented Consomme.

Third Course:

Oak Roasted Rack of Elk, Braised Scarlet Queen Turnips and their Greens, Juniper and Claret
Gastrique

Dessert:

Valrhona Manjari Chocolate Pudding Cake, Spiced Drinking Chocolate, Crisp Meringue