



# FOIE STUFFED QUAIL

Caramelized Apple Bourbon Glaze, Herbed Apple Stuffing

#### **TUNA TARTARE**

Ahi Tuna, Avocado, Wonton Crisp, House Ponzu

#### **SEAFOOD TRIO**

Fried Clam, Lobster Claws, Poached Shrimp, Louisiana Remoulade, Cocktail, Safron Butter

#### WILD GAME SAMPLER

Bison Carpaccio, Wagyu Chislic, Elk Lollipops, Blue Cheese Fondue, Black Berry Compound Butter



ON THE HALF SHELL

**BROILED OYSTER** 

Cajun Butter

FRIED
(Plain or Buffalo)



CHEF'S CREATION OF SOUP

Using Fresh Farm Ingredients

# Specialty Salads

#### **CAESAR**

Romaine, Rustic Crouton, Parmesan Tuile

## WINTER BEET

Roasted Golden Beets, Blood Orange Supremes, Pumpernickel Crumble, Mint, Pickled Fennel, Watercress

#### **OLDE FARM WEDGE**

Iceberg, Bacon Lardons, Marinated Tomato, Blue Cheese, Tempura Leeks, Roasted Walnut Bacon Vinaigrette

#### WINTER PANZANELLA

Arugula, Poached Pear, Burrata, Pistachio, Red Onion, Heirloom Tomato, Persian Cucumber

ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.





Seasonal items produced from The Olde Farm's Garden, Orchards, Bee Hives & Greenhouse

Land

PRIME FILET MIGNON BISON FILET PORTERHOUSE

Boulangère Potato, Broccoli Rabe, Sauce Au Poivre



Creamed Spinach, Fondant Potato Chili Demi-Glace, Tobacco Onion

#### **ROASTED GAME HEN**

Wild Rice Pilaf, Roasted Root Vegetable, Mustard Cream Sauce

# FRENCH ONION BURGER

Caramelized Onion Jam, Gruyere Cheese, Watercress, Sidewinders, Horseradish Aioli, House Made Ketchup





## SEARED AHI TUNA

Bok Choy, Chestnut Mushroom, Ginger infused Black Rice, Radish and Pineapple Salsa, Yuzu Glaze

#### **BRONZINO**

Saffron Velouté, Herb Gnocchi, Baby Kale

#### **BLACK COD**

White Bean Cioppino, Coral Tooth Mushroom, Herb Oil, Fresh Dill



Using Fresh Farm Ingredients

