



# Wild Game Dinner



\$125 PER PERSON

6PM SEATING

RESERVATIONS REQUIRED

SATURDAY, DECEMBER TWENTY-EIGHTH

Oxley Estate Winery

519-738-3264

[www.oxleyestatewinery.com](http://www.oxleyestatewinery.com)

## 6 Course Tasting Menu

### LAND PLATTER

- mini duck tourtiere
- house venison sausage
- buttermilk fried pheasant with Ramp Ranch
- mixed game terrine

### SEA PLATTER

- steelhead trout croquettes
- albacore tuna tartare
- clams casino
- smoked oysters with seedy crackers

### WINTER VEGETABLE PANZANELLA

- house seaweed sourdough croutons, salt cod bagna cauda

### BOAR PELMINI

- wild mushroom consomme, pickled mushrooms

### WELLINGTON

- elk loin, chestnuts, puff pastry, cranberry jus

### DESSERT BOARD

- maple foie-ston cream doughnuts
  - goat cheese + wild blueberry cheesecake
  - apple strudel, cranberry + pork gravy
  - maple pavlova, orange curd
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