



Wild Game Dinner



\$125 PER PERSON

6PM SEATING

RESERVATIONS REQUIRED

SATURDAY, DECEMBER TWENTY-EIGHTH

Oxley Estate Winery

519-738-3264

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
 - variety of sweet and savoury treats
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