

# FARM/WINTER

FIRST ANNUAL

WILD GAME & ARTISAN BEER DINNER

THURSDAY, FEBRUARY 23, 2012

**WILD BOAR TENDERLOIN**

NODINE'S BACON WRAP, APRICOT-DATE CHUTNEY

**AMERICAN BISON TENDERLOIN**

JUNIPER-SCENTED RUB, WILD HUCKLEBERRIES

**CERVENA VENISON LOIN**

POLENTA WITH DRIED CHERRIES

**HOT SMOKED COPPER RIVER KING SALMON**

TOASTED BLACK MUSTARD SEEDS & SACRIFICIAL CHARRED DILL

**SALT CRUSTED COLORADO LEG OF LAMB**

ROASTED BLISS POTATOES, FIG JAM

**BERKSHIRE BRAISED PORK BELLY**

MAPLE SYRUP & SWEET POTATO PURÉE

**GRILLED QUAIL**

**ASSORTED GAME CHARCUTERIE & SAUSAGES**

CAST IRON ROASTED CHOUROUTE WITH NODINE'S FAT BACK

**MONTANA-STYLE BAKED BEANS**

ROASTED GARLIC BULBS & GRILLED FLATBREAD

HONEY CORNBREAD & BLACK PEPPER BISCUITS

ROASTED AUTUMN VEGETABLES

HOT APPLE CIDER FRITTERS

S'MORES ROASTED IN THE FIRE PIT

WHOOPIE PIES

FOIE GRAS ICE CREAM SANDWICHES

A WIDE TASTING SELECTION OF LOCAL,  
REGIONAL & NATIONAL ARTISAN BEERS

39.00 + TAX & GRATUITY

SOME ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY

RESERVATIONS & ADDITIONAL INFORMATION 860.269.0242 OR  
INFO@FARMFOODCT.COM