

Sanctuary

Thursday, October 21, 2010

5:00 p.m. to 10:00 p.m.

For Meat Eaters & Beer Drinkers!
A 5 Course Tasting Menu
Featuring Game from Wild Acres!*

paired with
Selected Craft Beers!°

Menu

1. jalapeño smoked chicken nuggets with caramelized pineapple ketchup

pairing: pale golden ale

2. belgian endive salad, duck liver wonton, pomegranate, swiss cheese & frozen champagne grape dressing

pairing: kronenbourg

3. apple cider poached and seared pheasant, porcini mushroom duxelle, rainbow chard & new mexico pepper sabayon sauce

pairing: sweet grass apa

4. pan seared duck breast and confit gizzard with asian pear red wine syrup, sweet potato fries & walnut popcorn

pairing: bells oktoberfest (or brown ale)

5. chocolate bread pudding, bleu cheese cream sauce & vanilla ice cream

pairing: left hand milk cream

Tasting Menu \$35

Pairings \$14

(excludes tax and tip)

*Wild Acres Game, Pequot Lakes, MN – wildacresmn.com

° tasting sized pours - about 2 glasses total

