

PLEASE JOIN US FOR A



Wild Game Wine Dinner

THURSDAY, NOVEMBER 16, 6:30PM

\$50+TAX PER PERSON OR \$90+TAX PER COUPLE

Menu

Course 1

Bacon Wrapped Quail

Bacon Wrapped Quail, Roasted Baby Beets,
Frisse, Arugula, Candied Pecans, Balsamic

Wine Pairing: Schug Sonoma Coast Pinot Noir

Course 2

Duo of Duck

Duck Confit & Pan Seared Duck Breast,
Butternut Squash Risotto, Brussel Sprout Leaves,
Rosemary Red Wine Reduction

Wine Pairing: Couron Merlot

Course 3

Wild Boar Raviolo

Caramelized Shitake Mushrooms,
"Braised" Red Cabbage

Wine Pairing: Cappone Chianti Classico

Course 4

Bison Osso Bucco

Carrot Purée, Crispy Fried Horseradish,
Gremolata

Wine Pairing: Salvano Rosso Valle Cuvee

Course 5

Pecan Apple Gobbler

Bourbon Vanilla Ice Cream

Wine Pairing: Wäldertau Baked Apple Glühwein



ONE LONG DRIVE, SHEBOYGAN FALLS WI 53085 • PHONE: 920.467.1500
GOLFTHEBULL.COM