

23RD ANNUAL

# Wild Game Dinner

NOVEMBER 4, 2021 | LAKESIDE COUNTRY CLUB



## First Course

HOUSE MADE CRISPY  
FARMERS CHEESE CROQUETTE

Sliced Heirloom Tomatoes, 25 Year Old Balsamic Vinegar

Extra Virgin Olive Oil, Organic Basil

*Ca' del Bosco Franciacorta Cuvée Prestige Brut  
Lombardia, Italy, NV*

## Second Course

GUMBO EN CROUTE

Topped with Flaky Puff Pastry

*Domaine Serene Pinot Noir Evenstad Reserve  
Willamette Valley, Oregon, 2017*

## Third Course

BACON WRAPPED  
DIAMOND H RANCH QUAIL

Sausage and Cornmeal Scrapple Roasted Swiss Chard

Port Wine Infused Foie Gras and Sweetbread Sauce

*Château du Cèdre, Cahors, France, 2018*

## Fourth Course

TEXAS NILGAI CHOP

Herb Infused and Grilled, Truffle Cream Potato, Petite Vegetables

*Mas Martinet 'Martinet Bru', Priorat, Spain, 2018*

## Fifth Course

DESSERT & LATE NIGHT SNACKS

Chicken Biscuits, Breakfast Tacos

Pastry Shop Treats

