

## *Tonight's Specials*

		<u><i>Bottle</i></u>	<u><i>1/2 Carafe Glass</i></u>	
<u><i>Red</i></u>	<b>Sostener Pinot Noir 2013</b> , Santa Lucia Highlands, Monterey County, CA	49	36	12
<u><i>White</i></u>	<b>Two Angels Sauvignon Blanc 2013</b> , Lake County, CA	45	33	11
<u><i>Cocktail</i></u>	<b>The Tuxedo</b> – Beefeater Gin, Dolin Dry Vermouth, Luxardo Maraschino, Orange Bitters			13
<u><i>Cocktail</i></u>	<b>Gold Rush</b> – Four Roses, Lemon, Honey Syrup			13

### *Small Plates*

<b>Shaved Brussels Sprout Salad</b> – Bacon, Walnuts, Pomegranate	12
<b>Providence Clam Chowder</b>	11
<b>Shrimp with Wild Mushrooms &amp; Polenta</b>	15/28 entrée

### *Entrées*

<b>Duckling</b> – Sour Cherry	33
<b>Chicken Schnitzel</b> – Mashed Potatoes & Chanterelle Gravy	25
<b>Red Snapper</b> – Toasted Couscous, Spicy Tomato, Capers & Scallions	32

## *33<sup>rd</sup> Annual Wild Game Festival*

*Welcome to "Phase #2" of 3 of our Wild Game Festival.  
"The Wild Game of the Lost Native American Cultures of North America."  
Inspired recipes from Indigenous Native traditions.*

### *Small Plates*

<b>Moulard Duck &amp; Wild Rice Soup</b>	14
<b>Game Charcuterie Plate</b> – Game Pâté, Venison Jerky, Buffalo Sausage, Wild Boar Bacon Jam	18
<b>Pheasant Ravioli</b> – Chestnut-Porcini Sauce	16/30 entrée
<b>Buffalo Chili</b> – Navajo Fry Bread	17

### *Entrées*

<b>Elk Chops</b> – Quinoa with Dried Cherries & Sweep Potatoes, Spicy Maple Cranberry	44
<b>Antelope</b> – Winter Succotash, Blackberry-Juniper Sauce	39
<b>Crispy Fried Rabbit</b> – Mashed Potatoes, Mushroom Gravy	32
<b>Native American Venison Stew "3 Sisters"</b>	33

*Gift Certificates* – Ask your server or go to [www.henrysend.com](http://www.henrysend.com)