



Greenleaf

Beer & Game Dinner Menu

Course 1:

Venison Tartar

Huckleberry | Quail Egg | Parmesan Crisp | Urfa Biber

New England Citrus Wheat - Witbier

Course 2:

Duck Rilette

Strawberry | Frisée | Radish | Cucumber | Carrot | Shallot

Summatime Session Ale - IPA

Course 3:

Confit Quail

Verde Mole | Scallion Jus

Sparkle Bomb - Sour Ale

Course 4:

Pheasant Pot Pie

Giardiniera | Mushroom

Fest Märzen

Course 5:

Beer Braised Elk

Summer Squash | Polenta

Winni Amber Ale

Course 6:

Chocolate Cake

Boar Bacon Caramel Ice Cream | Toffee Crisp | Hazelnut

Barleywine

Chef/Owner: Chris Viaud | Executive Sous Chef: Justin O'Malley | Sous Chef: Nick Breyare

*Featured Farms: Three Rivers Farmers Alliance, Applecrest Farm, Lull Farm, Dunks
Mushrooms, Tuckaway Farm*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.