



2021 FFT WINTER DINNER MENU

APPETIZERS

Penn Cove Mussels, Lemon, Tomato, Pesto White Wine Broth, Baguette
Ruby Trout Cake with Tarragon Aioli, Crispy Trout Skin, Micro Greens
Crispy Potato Nest with Gorgonzola Mousse, Crispy Pancetta, Chives
Persian Spiced Montana Lamb Skewer, Pomegranate and Walnuts
Espresso-Rubbed Elk Skewer with Chili Oil and Barrel-Aged Balsamic
Caramelized Shallot and Gruyere Phyllo Tartlet
Cranberry Balsamic Glazed Bison Meatballs
Pork Belly with Tomato Jam Basil on Crostini
Roasted Squash with Coconut Milk Caramel, Crispy Sage, Chili on Crostini

SALADS

Baby Spinach, Blue Cheese, Smoked Tomatoes, Spiced Pepitas, Warm Pancetta Vinaigrette
Shredded Lacinato Kale Salad, Brussels Sprout Leaves, Toasted Almonds, Cranberries,
Shaved Pecorino, Citrus Vinaigrette
Arugula, Braised Beets, Goat Cheese, Walnuts, Pomegranate Arils, Parmesan Vinaigrette

ENTREES

Venison Ossu Bucco, Gremolata, Young Onion, Pan Jus, Creamy Polenta
Herb Roasted Whole Pheasant, Blood Orange, Shredded Kale, Barley & Farro Risotto
Alaskan Halibut, Whipped Cauliflower, Citrus Caper Pan Sauce, Sweet Corn
Wild Boar Ragout, Manchego, Yogurt, Tagliatelle
French Burgundy Braised Elk Shoulder, Mushrooms & Carrots, Root Vegetable Puree



Elk Tenderloin, Port Wine & Stone Fruit Reduction, Caramelized Figs & Shallots
Duck Fat Fried Fingerling Potatoes

Elk Flank, Smoked Peppers, Chimi Churri, Carrot Mousse

SIDE DISHES

Miso & Plum Glazed Brussels Sprouts
Haricot Vert with Tomato Almond Pesto
Grilled Broccolini with Crispy Garlic and Pecorino
Charred Whole Petit Carrots with Cardamom Ginger Crème Fraiche, Crushed Hazelnuts

DESSERT

Dutch Apple Pie With Streusel Topping , a la Mode
Chocolate Mousse with Macerated Seasonal Fruit, Chantilly Crème
Pumpkin Pie Bread Pudding, Caramel Whiskey Crème, Pecan Crumble
Flourless Chocolate Torte, Raspberry Sauce
Eggnog Cheesecake Dip, Wafer Cookies
Sticky Toffee Pudding
Cranberry Cheesecake