

DECEMBER 2023 GAME MENU

Appetizers

Roasted Bacon and Parmesan Crusted Oysters, 20.

Goose Liver Pate
cider cured onion, caramelized apple, crostini, 15.

Holiday Mesclun Salad
roasted almonds, dried cranberries, gorgonzola, citrus-cranberry vinaigrette, 17.

Salad of Roasted Yellow Beet, Arugula and Spiced Pecans,
with creamy goat cheese dressing, 19.

Entrees

Wild Boar Cottage Pie
slow-cooked wild boar, mushrooms, carrots and onions, topped with cheese and
parsnip whipped potatoes. 37.

Confit of Duck
sweet potato gnocchi, braised kale, caramelized apples, rum-spiked cider jus, 34.

Game Hen Pot Pie
boneless game hen, roasted root vegetables, English peas, red bliss potatoes,
sauce veloute, topped with puff pastry, 32.

***Pan Seared Venison**
peppercorn crust, white truffle and goat cheese whipped potato, roasted asparagus,
shiitake mushroom demi-glace, 49.

Sides 8. each

Maple Butternut Squash Roasted Asparagus

Crispy Asiago-Stuffed Gnocchi with gorgonzola-peppercorn cream

White Truffle and Goat Cheese Whipped Potato

Chef Shaheed Toppin

**Certain meat or poultry items may be cooked to order, per request.
"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness"*

Desserts

Christmas Butter Caramel Cake
Served with vanilla ice cream, **10.**

House-Made Sticky Toffee Pudding
with butterscotch sauce, **10.**

Sea Salted Chocolate Mousse Torte, 11.

The Griswold Inn Mud Pie
Oreo cookie crust filled with mocha ice cream,
topped with almonds, **9.50**