



**THE CASTLE RESTAURANT'S ANNUAL GAME DINNER**

**SUNDAY MARCH 4, 2012**

**FIVE O'CLOCK IN THE EVENING**

**HORS D'OEUVRES**

**Elk skewers sautéed with wild mushrooms, garden peppers, onions, and oregano.**

**Applewood smoked duck breast with a sauce dijonnaise.**

**Wild Virginia oysters casino.**

***Vouvray Sec "la coulee d'argent" 2007 Bourillon D'Orleans***

**1<sup>st</sup> COURSE**

**An escolar fillet encrusted and oven roasted and served with a red ruby grape,**

**Canadian bacon, and balsamic glaze.**

***Mercury 2009 Vignerons de Buxy (France)***

**2<sup>nd</sup> COURSE**

**Red deer venison "ossobucco rounds"...a cross cut shank braised in a rich red wine and game reduction and served with a surrounding richly stuffed and roasted portabello mushroom.**

***Shiraz 2004 Ivan Limb (Australia)***

**DINNER**

**ANTELOPE "CHASSEUR"...an antelope sirloin roasted and sliced and served "hunter's tye"...with an assortment of red, green, and yellow peppers, Vidalia onions, mushrooms, tomatoes and garlic in a rich vibrant game reduction...in all its primal goodness.**

***Chateau Raussan Segla 1981 Margaux***

***Cabernet Sauvignon 1981 Burgess Vineyards Napa valley***

**DESSERT**

**Fresh Bosc pear poached in a rich cabernet sauvignon essence filled with an almond-raspberry marscapone cheese and served on a black Muscat sabayon.**

***Moscato Di Trani "pian di tufara" 2006 Rivera Estates (Apulia, Italy)***

**COFFEE**

***Price per person....\$97.00 service not included***

**As always the Nicas family and staff of the Castle Restaurant welcomes the opportunity to present an evening of rare wines, exceptional recipes, and the pleasure of breaking bread with our friends. Reservations can be made with James or Evangeline at 508 8929090.**