

Must RSVP by email October 17th!
Don't Miss Out....on this Unique Opportunity
Wild Game Dinner, a once a year event!



October 29, 2022
3-6pm

\$110 per person/ rsvp required
Meal & 1st beverage included

See Menu Below

Appetizers:

- Southwest Chicken Salad Profiterole**-with peppers, onions & adobo sauce
- Pastrami style Smoked Salmon**-on crostini with capers, onions, sour cream
- Smoked Duck**-sliced with orchard fruit chutney on a blue corn chip
(gluten free)
- White Lotus Farm Goat Cheese**-on a multi grain cracker w/honey from our farm (vegetarian)

Dinner:

- Spinach Salad**-Tender baby spinach leaves tossed with a smoked tomato ranch dressing topped with warm sauteed mushrooms, crisp bacon, spiced almonds and red onions

Carved Antelope Sirloin:-New Presentation

Raised on West Texas pastures unrestricted fences, field harvest and processed-cooked medium rare and sliced to order served with a wild mushroom sauce

- Wild sockeye Salmon:** Oven roasted salmon filets, topped with hickory barbecue glaze and poblano pepper aioli

- Stuffed Quail:** boneless Bob White quail stuffed with ground boneless venison and pine nut stuffing, wrapped w/hickory smoked bacon, baked & served in natural a-jus.

Fall Succotash rooted vegetables and corn potato onion tort

Dessert:

- Rustic Apple tart**-assorted apples baked in a free form pastry crust flavored with cream cheese with a Mexican cajeta caramel sauce whipped cream and ginger snap cookie



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