

J'S AT NASHOBA WINERY

April Chef's Dinner Series



"Wild Game"

Thursday, April 11th 6pm to 8 pm

\$68.00 per person (plus tip & tax)

Optional spirits or wine pairings

with whiskey sampling \$25.00 per person

RATTLESNAKE

Southern fried rattle snake, Memphis style coleslaw

Suggested Pairing: Seasonal cocktail shooter

VENISON SALAD

*Grilled venison, asparagus, red bell pepper, red onion,
corn, grape tomatoes, raspberry balsamic vinaigrette*

Suggested Pairing: Renaissance

TIBETAN YAK STEW

*Daikon radish, bok choy, rice noodles,
cardamom ginger chili broth, mint garnish*

Suggested Pairing: Cab Franc

QUAIL

*French style fig and prosciutto stuffed quail with Muscat grape sauce,
sautéed spinach, wild mushroom quinoa*

Suggested Pairing: Merlot

DESSERT

Maple bacon ice cream parfait

Suggested Pairing: Amora

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