

Bistro  Les Gras
4th Annual Wild Game Dinner

Champagne Réception
hors d'oeuvre

pheasant consommé
pheasant meatballs, celery, french dumplings
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*Domaine Xavier Monnet Meursault Chevaliers '08*

*warm scottish partridge saladé*  
puy lentils, apple carpaccio, treviso raddichio  
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Albert Boxler Gewürztraminer Reserve '09

slow-roasted boar leg
pickled winter roots, parsley chimchurri
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*Domaine Pierre Morey Bourgogne Rouge '08*

*cocoa braised hare*  
*shaved fennel, preserved orange, nicoise olives*  
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Domaine Santa Duc Gigondas '07

spice encrusted venison loin
creamed parsnips, tarragon emulsion
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*Lyonnat 'Reserve La Famille' Lussac-St. Emilion '05*

*hazelnut chocolate torte*  
orange-chocolate ice cream, cinnamon tuile

*100. per person*  
*reservations with credit card required*  
*menu subject to change*