

# UNIQUE CUISINE

catering company

## *Wild Game Theme Menu*

Fly line Alakanuk river salmon, hot smoked with preserved lemon oil and lavender

Box trap "buster crabs" with farmer's market arugula and piquillo pepper relish

Ring neck pheasant and hazelnut sausage, fig jelly and toasted Camembert

"Summer" style anise lacquered Muscovy duck spring roll with coriander leaf & ginger

English style "fish & chips" with weed line Triggers and malt vinegar

Mallard duck foie gras with buckwheat waffle, Walla-Walla pinot noir jelly, and Vermont grade-A maple syrup

Fisherman's chowder of smoked Spanish mackerel with Yukon gold potatoes, Kentucky Broadbent bacon, wild fennel, and porcini spoon bread

Warm Salad of Andouille-cruste Brush Pile Rabbit

Dandelion greens with chilled celery root and salsify flan, burnt heirloom tomato vinaigrette

Sambal seared day boat scallops with lemon grass and Tennessee sturgeon roe

Cast iron seared "steel shot" duck filet with chard corn risotto Knob Creek drunken cherry jus

Sea salt roast rack of Texas harvest Axis deer with sweet potato galettes, cassava "kettle chips" and field picked English peas

Talladega Chocolate "Speed Way" Chambord Heart Truffles