



ROTATING HUNT MENU

BREAKFASTS

Scrambled eggs, sugar cured bacon, sausage links, home fries, Belgian waffles

Four cheese mini frittata, sugar cured bacon, southern style biscuits, house made sausage gravy

Scrambled Irish breakfast with prime rib, sugar cured bacon, sausage patties

Day 4 Only: Continental breakfast - freshly baked pastries, breakfast burritos, hard boiled eggs, and make your own waffles

**Available daily: cereal, toast, bagels, milk, juice, coffee, fresh fruit, variety of yogurts, granola*

LUNCHES

Hot field lunch served in the historic barn w/ house made prime rib chili in a bread bowl with all the toppings and dessert

Build your own box lunch with a fresh baked bread sandwich bar including chips, cookies, fruit and candy bars

APPETIZER ROTATION

House made pheasant meatballs, shrimp cocktail, loaded potato skins, chicken wings, arancini, artichoke-shrimp dip, house cured Tasso ham, potato croquettes, focaccia flatbreads, veggie tray, artisanal meats and cheeses

DINNERS

Braised Pork Osso Bucco, Yukon gold mashed potatoes, citrus maple glaze, haricots verts

Sous Vide Teres Major (Petite Filet), potato herb gratin, bacon phat roasted Brussels sprouts, buerre rouge

Airline pheasant breast, Mediterranean stuffing, risotto Milanese, balsamic glaze, charred broccoli

Slow roasted prime rib of beef, garlic and rosemary new potatoes, porter glazed baby carrots

**Soup in rotation: tomato basil bisque, broccoli cheddar, French mushroom, southwest corn chowder*

**Salads in rotation: BLT wedge with White French, Artisan Romaine CZR, Arcadian harvest mixed greens with balsamic Dijon vinaigrette*

**Fresh baked bread served with every meal*

DESSERTS

Chocolate risotto, tres leches bread pudding with rum glaze, apple crisp, four berry cobbler, flourless chocolate cake with raspberry coulis

****Menu Subject to Change****