

Four Columns Inn on the Green



Chef's
gone a'
Hunting

A Menu Tasting & Wine Pairing Event • **Saturday, November 5, 7:00PM**

While Chef Parks doesn't really hunt, he does track down the finest ingredients from Vermont and around the globe. The menu for this event includes:

SPICY GRILLED QUAIL

with Watercress, Arugula, and Goat Cheese Salad

GRILLED SQUAB

with Foie Gras, Sauce of Huckleberries, Red Currants & Framboise

BREAST OF RING NECK PHEASANT

with Mushrooms, Cream, Calvados and Sage

SLOW BAKED RABBIT

with Bourbon Sauce, Swiss Chard and White Polenta

VENISON LOIN

with Savory Red Wine Glaze and Celery Root Puree

FLAKY APPLE TART

with Sharp Cheddar

{ \$75 per person includes the six course dinner and five wine pairings. }

Tax and gratuities are additional