

FINE DINING · EVENTS



THE  
RIVERSIDE INN

LODGING · SINCE 1902

## Wild Game Dinner 2018 Friday October 26<sup>th</sup>

### **Black Bear Short Rib**

Wine braised black bear short ribs with PKS squash puree and squash crisps GF

### **Smoked Walleye Cheeks**

Smoked Walleye Cheeks over heritage mixed greens, local cranberries, toasted pine nuts and Dijon vinaigrette GF

### **Rack of Elk**

Pan seared rack of elk, sweet potato-parsnip hash, with braised swiss chard and a local hard-cider reduction. GFO

### **Caramelized White Chocolate Apple “Moose”**

Bavarian apple mousse with caramelized white chocolate. GF

\*\*\* Reservations required. This is the only menu served that night\*\*\*

Dinner only \$65 per person

Wine pairings will be available that evening for an additional charge.

We do ask that you leave dining/bar area when using your cell phone- thank you.

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.