



VINUM

WILD GAME MENU

HUNTER'S WILD GAME BOARD

*Wild boar prosciutto, duck breast prosciutto, wild boar cacciatorini, duck saucisson, country pâté of Duck
Pork prunes and Armagnac, mixed olives, cornishon & grainy mustard ... 29*

HAMON IBERICO DE BELLOTA & SALCHICON IBERICO (PATA NEGRA)

*Prosciutto out of a special Pure breed of Free range acorn fed Iberico pigs from Spain, with salame made
from same breed, served with polenta truffled crostini & olives ... 38*

WILD BOAR SAUSAGE & RABE

Roasted sweet wild boar sausages with broccoli rabe, sun dried tomatoes & black gaeta olives ... 16

VENISON CARPACCIO

Peppered tenderloin sliced thin, shaved Black Truffle, Aged shaved Parmigiano, micro Arugula ... 18

PAPPARDELLE WILD BOAR

Large rigatoni with a braised wild boar in red wine, tomatoes, fresh herbs & juniper berries ... 24

RABBIT CACCIATORE

*a rustic tomato sauce with white wine, black olives and fresh herbs served with sautéed swiss chard and
polenta crostini ... 29*

THE DUCK

*Pan roasted Moulard duck breast, red wine dark cocoa & dried figs reduction sauce, asparagus & fingerling
roasted potatoes (RECOMMENDED RARE or MED.RARE) ... 27*

SPECIALTY CURED GAME MEATS

WILD BOAR PROSCIUTTO

*Wild Boar Leg cured 6 months in sea salt and
sugar in the raw ... 18*

DUCK PROSCIUTTO

*Dry cured Moulard duck breast, fatty, sweet melt
in your mouth ... 17*

ELK SALAMI

Elk & blended with Berkshire pork salami ... 15

BISON SALAMI

100% Bison meat uncured then dried ... 17

WILD BOAR SALAMI

*Handmade with a traditional recipe and spiked with
red wine, juniper berries, then dry cured ... 16*

DUCK SALAMI

Dry cured French style duck sausage ... 15

VENISON SALAMI

Venison & Berkshire pork artisanal salami ... 15

DUCK COUNTRY PÂTÉ

*country pâté of Duck Pork prunes and Armagnac,
mix olives ... 15*

PLEASE ASK WHAT OTHER WILD GAME MEATS WE HAVE ON THE