



**TRIPLE T  
OUTFITTERS**

# 2010 Wild Game Feed

## Menu

Salad ~ Spinach Salad with Candied Pecans and Feta cheese  
Smoked Salmon with Capers and Onion  
Honey Pheasant bites with Jalapeno and Bacon  
Brie stuffed Garlic loaf with Raspberries  
Sausage and Grouse stuffed Portabella Mushrooms  
Rattlesnake Rabbit and Quail  
Smoked Goose and Duck with Chipotle Sauce  
Palate Cleanser ~ Ginger Kisses  
Grand Gaucho Paella ~ Stone Crab, Rabbit, Pheasant  
Trout Cakes with Lime Yogurt Fish Sauce  
Scheswan Venison with Broccoli  
Cranberry Chipotle Antelope Loin  
Pulled Barbequed Pomegranate Porcupine  
Palate Cleanser ~ Lemon Cello ~ also aids in Digestion!  
Blackened Elk Tenderloin with Blue Cheese and Cherries Sauce  
Aged Mule Deer Fawn Loin with Candied Ginger  
Orange - Cherry Habanero Antelope Loin

Dessert from Chef Okerman (2010 will be remembered as Okerfeast in honor of the Stone Crab and Fine Wine sent from his family who were unable to attend.... Next year!)

Brownie drizzled with Cherry Chipotle and Grand Marnier  
Chocolate, Cherry and Fig Salami