



**TRIPLE T
OUTFITTERS**

2011

Wild Game Feed

Menu

Smoked Salmon Stuffed Portabella Mushrooms

White Pheasant Chili

Coho Salmon California sushi roll with veggies, rice, and seaweed

Salmon Sashimi with variety of Korean vegetables drizzled
w/ a light mirin soy and a dash of wasabi zip (Mike and Sunny Okerman)

Schezwan Venison Tips w/ red beans and rice and broccoli

Jalapeno & Bacon wrapped BBQ Quail

Palate Cleanser ~ Lemon & ginger sorbet in limoncella (Jeff Okerman)

Rattlesnake lightly seasoned and pan fried

Smoked Mallard Duck w/ ginger sauce

Blackened Antelope loin w/ Garret's famous blue cheese sauce

Scottish Eggs (Garret's virgin entrée to the WGF)

Grilled Pheasant & candied walnut, pecan and pear salad

Bohemian Ceviche

Pumpkin Curried Venison, Rabbit and Partridge Jambalaya

Trout cakes and Paddlefish bites w/ Mexican fish sauce

Palate cleanser ~ Frozen grape w/ ginger & mint

First Dessert ~ Banana Brulee (Jeff Okerman)

Turkey bites w/ chipotle sauce

Stuffed Brie loaf w/ mixed berries

Whitetail Deer Loin and Lobster w/ pineapple salsa

German Goose... every German has this for Christmas. Smuggled herbs from Europe...
will try once again to make Goose edible!

Eastern Montana Oysters

Final Dessert ~ Grand Marnier Marshmallows w/ chocolate Grand Marnier
ganache (Jeff Okerman)

Once again a special thanks to all who shared time a field to gather tonight's meal... those hours and days count as some of my best moments of 2010. My Chef partner Okerman and I have spent many hours visiting throughout the year to create tonight's feast. I know you will enjoy it as it was shared amongst family and friends and washed down by Spirits brought from Butte in Muskrat's Budweiser truck, Oregon Pinot Noir from EIEIO carried by Mike Okerman or created by Special Bartender Woolley!

Cheers!