



**TRIPLE T
OUTFITTERS**

2012 Wild Game Feed

Menu

Japanese Style Oyster Shooters

Gator and Blackened Redfish E'touffe'e with Red Beans and Rice

Szechuan Goat and Pheasant with Broccoli

Korean shot Buffalo Carpaccio

Oysters on the Half Shell from Chinketeague Island

Halibut Sashimi wrap with Cho Gochu Jang

Palate Cleanser ~ Limoncello Wedges

Jalapeno and Cheese stuffed Pheasant Rolls with Orange Sauce

Venison Tips Rubbed with Coffee and Cocoa

Roasted Curried Cauliflower & Brussel Sprouts with Smoked Gruyere Cheese

Caesar Salad with Smoked Pheasant and Pears

First Dessert ~ Lemon-Ginger Mousse

Cajun Stuffed Mushrooms with Raspberry Chipotle sauce

Mountain Lion Loin with Ginger Sauce

Cioppino with Crab, Shrimp, Mussels, and Speckled Sea Trout

Ling Cod Tacos with fantastic Fish Sauce

Whitetail Fawn Fajita's

Second Dessert ~ Mint Julep Panna Cotta

Smoked Mallard Duck with Crackers and Cheese

Pulled BBQ Antelope sliders with Coleslaw

Blackened Elk Loin with Blue Cheese Sauce

Oyster Shooters ~ Chesapeake Bay Style

"Flaming" Café Brulot ~