

*The* **DEPOT** *Restaurant's*  
**LEWIS & CLARK WILD GAME DINNER**

Friday, November 6, 2003, 7:30 PM

**DIPLOMACY COURSE**

**Rabbit and Pheasant Terrine**

Served with Chive Crème Fraiche and Baguette

**Capstone Cellars Viognier**

*"Private Shannon had eaten nothing but wild grapes and did manage to shoot a rabbit using a stick as ammunition" Clark*

**PROVISIONS COURSE**

**Butternut Squash Soup**

Topped with Elk Confit and Fried Leeks

**Capstone Cellars Sangiovese**

*"A chief presented us with 10 bushels of Corn Some beans & quashes all of which we acksepted with much pleasure..." Clark*

**GREAT PLAINS COURSE**

**Herb Crusted Chargrilled Venison Loin**

Whole Loin served on Cheddar Cheese Grits topped with Bacon Horseradish Butter

**Capstone Cellars Cab Franc**

*"we met with a great many Showonee Indians and traded with them for different kinds of wild meets, Such as Biar, Vensions, Ducs, Tongues, and Beaver Tales" Clark*

**OR**

**Buffalo Short Ribs**

Short Ribs braised in Red Wine and served with Roasted Fingerling Potatoes

**Capstone Cellars Syrah**

*"Sacagawea eats as heartily as I am willing to permit her of broiled buffaloe well seasoned with pepper and salt and rich soope of the meat....." Lewis*

**OR**

**Pan Seared Bacon Wrapped Pheasant Breast**

Served on a Sweet Corn, Leek and Fresh Herb Cream

**Capstone Cellars Cabernet Sauvignon**

*"the party had killed several phesents....on which they had Subsisted in my absence..." Clark*

**RETURN HOME COURSE**

**Caramelized Apple Bunt Cake on Red Huckleberry Sauce topped with Red Chili Glaze**

**Capstone Cellars Merlot**

*"..the leafing of hucklebury riminds us of spring." Lewis*

Food Journal of Lewis & Clark: Mary Gunderson; Jefferson & Wine: R.de Treville Lawrence

\$75 per person plus tax and gratuity

**Call 360-642-7880 to reserve your seat!**