



SMOKEY'S

# WILD GAME

— Wine Pairings Dinner —

## FIRST COURSE

*Johann Schwarz "The Butcher" Blaufrankisch, Burgenland, Austria*  
**Smoked Venison Hunter's Sausage**

## SECOND COURSE

*Comte de la Chevaliere Gamay, Loire Valley, France*  
**Prosciutto-Wrapped Pheasant  
with Honey-Roasted Beet Salad**

## THIRD COURSE

*Estival Chenin Blanc, Horse Heaven Hills, Washington*  
**Apple Cider-Braised Rabbit in Candied Bacon Sauce**

## FOURTH COURSE

*The Four Graces Reserve Pinot Noir, Dundee Hills, Oregon*  
**Honey Duck Breast**

## DESSERT

*Dow's Tawny Port, Portugal*  
**Sticky Toffee Cake with Vanilla Ice Cream**

