



**Duke of Devon**  
**A Tasting of Dumplings**

February 8th & February 9th  
**Appetizer**

*Steamed Potstickers*

Green curried lamb potstickers served with house nuoc cham, cucumber, radish, and a sprout salad dressed in a cilantro, ginger, and lime vinaigrette

**Cheese**

*Lobster Rangoon*

Fried wontons filled with cream cheese, lobster, and scallions.  
Served with house made spicy sweet and sour sauce.

**Spaetzle**

*Wild Boar Sausage*

House made apple and sage boar sausage served with pan fried spaetzle cooked with house smoked bacon, alpine cheese, leeks, and spinach. Garnished with a sunny-side-up egg and crème fraiche.

**Gnocchi**

*Wild Game Ragout*

Searched hand rolled potato gnocchi served with a hearty ragout of bison, boar, duck, and lamb. Finished with Pecorino Toscano and herbed bread crumbs.

**Dessert**

*Financier*

Meyer lemon and almond cake served with fresh berries, candied limequat, and Sassy Cow vanilla ice cream.

Five course tasting menu \$50

Three course tasting menu \$35

**Regular menu also available.**



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