

Long Table Dinner Series

Wednesday, October 16th 2024 @ 6 pm
Inspired by produce from Plot Twist Farms

AMUSE BOUCHE

Spinach Velouté

chilled fall spinach velouté, thyme lemonade foam

1ST COURSE

Snap Pea Salad

snap peas, smoked parmesan cream, truffle dressing, radish, pea pod sorbet

Wine Pairing: 2021 Burrowing Owl Estate Winery Sauvignon Blanc

2ND COURSE

Onion Tarte Tatin

sweet onion tarte Tatin, garlic soubise, blue cheese mousse, crisp kale

Wine Pairing: 2016 Burrowing Owl Estate Winery Athene

MAIN COURSE

Pumpkin Cavatelli

pumpkin cavatelli “carbonara” kohlrabi, swiss chard, crisp sage, poached and cured hens’ egg

Wine Pairing: 2019 Burrowing Owl Estate Winery Chardonnay

DESSERT

Panna Cotta

Fennel, white chocolate panna cotta, poached pears, lemon curd, meringue

Wine Pairing: Wild Goose Winery Late Harvest Gewürztraminer

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Applicable taxes, gratuity, cocktails, beverages, tea and coffee are extra.

