

## Long Table Dinner Series

Wednesday, October 23rd 2024 @ 6 pm  
*Inspired by Mushrooms from What the Fungus*

### AMUSE BOUCHE

#### Truffle Mushroom Consommé

### 1ST COURSE

#### Oyster Mushrooms

creamed WTF oyster mushrooms, house focaccia, quail egg, crisp prosciutto, parmesan

*Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Gris*  
*Library Pairing: Burrowing Owl Estate Winery 2015 Chardonnay*

### 2ND COURSE

#### Chestnut Mushrooms

roast chestnut mushrooms, upper bench gold “fondue” crisp potatoes, soft herbs

*Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir*  
*Library Pairing: Burrowing Owl Estate Winery 2013 Sauvignon Blanc*

### MAIN COURSE

#### Lion’s Mane Mushrooms

confit and grilled WTF lion’s mane mushrooms, OMG garlic potato puree, braised greens, red wine jus

*Wine Pairing: Burrowing Owl Estate Winery 2017 Meritage*  
*Library Pairing: Burrowing Owl Estate Winery 2013 Athene*

### DESSERT

#### Chocolate & Mushrooms

Porcini-scented dark chocolate mousse, blackberry gel, chocolate crumb

*Wine Pairing: Burrowing Owl Estate Winery Coruja*

***Dinner menu only: \$72 per person***

***Dinner menu with wine pairings: \$105 per person***

***Dinner menu with Library pairings: \$125***

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

