

## Long Table Dinner Series

Wednesday, November 20, 2024 @ 6 pm  
*Inspired by Upper Bench Creamery*

### AMUSE BOUCHE

#### Grey Baby and Fig

#### 1ST COURSE

#### Gold Croquette

frisée salad, parmesan croutons, caramel apples, kale  
*Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Gris*  
*Library Wine Pairing: Burrowing Owl Estate Winery 2017 Viognier*

#### 2ND COURSE

#### Brulée Brie

cranberry, toasted almonds, parsnip tartufo  
*Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc*  
*Library Wine Pairing: Burrowing Owl Estate Winery 2017 Pinot Noir*

#### MAIN COURSE

#### Smoked Pork Tenderloin Mac'n Cheese

gold mac'n cheese, maple bacon crumble, roast cauliflower,  
*Wine Pairing: Burrowing Owl Estate Winery 2018 Merlot*  
*Library Wine Pairing: Burrowing Owl Estate Winery 2012 Meritage*

#### DESSERT

#### King Cole Cheese Cake

red wine poached pears, pecan praline, buttermilk crumble  
*Wine Pairing: Wild Goose Winery Late Harvest Gewürztraminer*  
*Library 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 wine pairings: \$128 per person***

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