

# **Weekly Prix Fixe Dinner**

\$62.00 per person plus applicable taxes and gratuity

## **STARTER**

#### **Fowl Terrine**

Orange & Fennel, Quail, Duck and Chicken Terrine with Thyme Poached Pears Suggested wine pairing: Burrowing Owl Estate 2021 Sauvignon Blanc

### **MAIN COURSE**

#### Rd. 17 Arctic Char

Leek and Sweet Corn Risotto, Maple Glazed Brussel Sprouts Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir

## DESSERT

#### **Chocolate Mousse**

Hazelnut Praline, Egg Yolk Emulsion, Five Spice Cream Suggested Wine Pairing: Wild Goose, Late Harvest Gewürztraminer

# FEATURE 5 oz GLASS POUR LIBRARY WINE

# Burrowing Owl Estate Winery 2013 Athene

\$27

Please notify your server of any allergies or dietary restrictions.