

Long Table Dinner Series

Wednesday, March 5th 2025 @ 6 pm

Inspired by the cuisine of Italy



AMUSE BOUCHE **Caprese “Salad”**

1ST COURSE

Tuna Escabeche

pickled carrots, crisp quinoa, fennel, saffron

Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé

Library Pairing: Wild Goose 2022 Stoney Slope Riesling

2ND COURSE

Eggplant Parmesan

crisp eggplant, savoury ricotta cake, balsamic puree, parmesan gel

Wine Pairing: Burrowing Owl Estate 2018 Merlot

Library Pairing: Burrowing Owl Estate 2013 Sauvignon Blanc

MAIN COURSE

Pork Saltimbocca

prosciutto wrapped, smoked and marinated pork loin, sage, sundried tomatoes, polenta, charred broccolini

Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Gris

Library Pairing: Burrowing Owl Estate Winery 2013 Pinot Noir

DESSERT

Chocolate

dark chocolate semi fredo, espresso praline, white chocolate crème diplomatica, pistachio

Wine Pairing: Burrowing Owl Estate Winery Coruja

Library Pairing: Wild Goose 2021 Late Harvest Gewürztraminer

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Dinner Menu with Library Pairings: \$128 per person

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