

Weekly Prix Fixe Dinner

\$62.00 per person plus applicable taxes and gratuity

STARTER

French Onion Soup

Sherry Veal Stock, Brioche Crouton with Gruyere Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir

MAIN COURSE

Braised Lamb Shank

Creamy Polenta, Root Vegetables, Pine Nut Gremolata Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Meritage

DESSERT

Carrot Cake

Candied Carrot Crisp, Carrot Soil, Carrot Ice-cream, Drunken Raisins

Wine Pairing: Wild Goose Late Harvest Gewürztraminer

FEATURE 5 oz GLASS POUR LIBRARY WINE

Burrowing Owl Estate Winery 2006 Syrah

\$26

Please notify your server of any allergies or dietary restrictions.