



**Burrowing Owl Wine Dinner**  
**Saturday, November 16<sup>th</sup>**  
**6 pm**

**first course**

***Sauvignon Blanc***

**WINTER SQUASH SALAD**

quail, hempseed oil, kale, candied pumpkin seeds

**second course**

***Chardonnay***

**HERB-WRAPPED SALMON PALATSCHINKEN**

thin austrian-style crêpes, potato-leek ragout, acadian caviar sauce

**third course**

***Pinot Noir***

**PANCETTA-WRAPPED RABBIT SADDLE**

chanterelles, chestnut cappelletti, dried fruit stuffing

**fourth course**

***Meritage***

**PORCINI-CRUSTED BEEF TENDERLOIN**

red wine butter sauce, golden beets, rösti

**fifth course**

***Coruja (port-style wine)***

**CHOCOLATE LASAGNA**

amarena cherry compote, puffed wild rice chocolate wafer