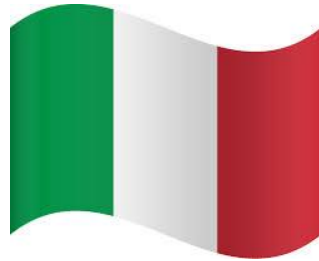


## Long Table Dinner Series

Wednesday, February 28<sup>th</sup> @ 6 pm  
*Inspired by the cuisine of Italy*



### AMUSE BOUCHE

#### **Rustic Meat Ball with Crisp Parmesan**

### 1<sup>ST</sup> COURSE

#### **Squid & Eggplant Salad**

marinated chilled charred squid & aubergine salad, tomato basil and roasted garlic emulsion.

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir*

### 2<sup>ND</sup> COURSE

#### **Beet Cannelloni**

Beet and ricotta cannelloni, cured egg yolk,  
crushed hazelnut brown butter

*Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc*

### MAIN COURSE

#### **Veal Cheek**

braised veal cheek Milanese, broccoli, pine nut and raisin gremolata

*Suggested Wine Pairing: Burrowing Owl Estate Winery  
Cabernet Sauvignon*

### DESSERT

#### **Tiramisu**

shaved chocolate, espresso gel

*Suggested Wine Pairing: Burrowing Owl Estate Winery Coruja*

***Dinner menu only: \$68 per person***

***Dinner menu with wine pairings: \$98 per person***

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