

Weekly Prix Fixe Dinner

\$62 per person plus applicable taxes and gratuity

STARTER

Shrimp

bacon-wrapped shrimp, garlic-cauliflower cream, crisp sweet potato Suggested wine pairing: Burrowing Owl Estate 2019 Viognier

MAIN COURSE

Beef Cheek

braised beef cheek cottage pie, parsnip mash
Suggested Wine Pairing: Burrowing Owl Estate Winery 2016 Cabernet Franc

DESSERT

Milk Cake

warm milk cake, milk syrup, mixed berries Suggested Wine Pairing: Wild Goose, Late Harvest Gewürztraminer

FEATURE 5 oz GLASS POUR LIBRARY WINE

2015 Burrowing Owl Estate Winery Athene \$22

Please notify your server of any allergies or dietary restrictions.