

BURROWING OWL

estate winery

2024 Fall Long-Table Dinner Series

Join us for our **Long-Table Dinner Series on Wednesday evenings** this Fall in the Sonora Room Restaurant, as we feature fresh, local ingredients from some of our favorite suppliers crafted into delicious and aesthetically pleasing menus that pair perfectly with our wines! The dinners will be hosted by members of the Wyse family – owners of Burrowing Owl Estate Winery – and the winemaking team.

Dates: Wednesdays from October 16th to November 20th

Start Time: 6:00 pm

Price: **\$72** per person (dinner only), or
\$105 per person (dinner with suggested wine pairings)
Prices do not include cocktails, additional beverages, gratuities or applicable taxes.

Details: Enjoy a 4-course, set-menu dinner designed to feature ingredients from each of the local suppliers and farms listed below. Dinner will be served in a long, harvest-table format.

Accommodation: Guest House rooms 1 through 10 are available for **\$229** (October 16 & 23) and **\$169** (October 30, November 6, 13 & 20) plus applicable taxes, based on double occupancy, for guests attending the Long-Table Dinners. A continental breakfast will be available Thursday morning.

Menus will feature the following suppliers:

October 16 - [Plot Twist Farms](#)

October 23 - [What the Fungus Mushrooms](#)

October 30 - [Road 17 Char](#)

November 6 - [63 Acres Premium BC Beef](#)

November 13 - [Fraser Valley Specialty Poultry](#)

November 20 - [Upper Bench Cheese](#)

Call 1-877-498-0620 x1 to make your reservation.