

Long Table Dinner Series

Wednesday, November 6th 2024 @ 6 pm
Inspired by 63 Acres Premium BC Beef

AMUSE BOUCHE

Braised Beef Meatball, Rustic Tomato Sauce

1ST COURSE

Beef Tartar

raisin, parmesan, egg yolk, brioche, smoked grape emulsion

Wine Pairing: Burrowing Owl Estate Winery 2017 Cabernet Franc

Library Wine Pairing: Burrowing Owl Estate Winery 2008 Merlot

2ND COURSE

Braised Beef Croquet

slow-cooked oxtail, horseradish creamed leeks, charred mushrooms

Wine Pairing: Burrowing Owl Estate Winery 2017 Syrah

Library Wine Pairing: Burrowing Owl Estate Winery 2013 Athene

MAIN COURSE

Roast Striploin

gratin potatoes, sunchoke puree, slow-cooked carrots, red wine jus

Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Sauvignon

Library Wine Pairing: Burrowing Owl Estate Winery 2009 Meritage

DESSERT

Chocolate and Tallow Terrine

blackberry gel, suet chocolate crumble

Wine Pairing: Wild Goose Winery Late Harvest Gewürztraminer

Library Wine Pairing: Burrowing Owl Estate Winery Coruja

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Dinner menu with library wine pairings: \$128 per person

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

63 ACRES

PREMIUM BC BEEF