

Long Table Dinner Series

Wednesday, October 30th 2024 @ 6 pm
Inspired by sustainably raised arctic char from Rd 17

AMUSE BOUCHE

Smoked Char Arancini

1ST COURSE

Cured Char

beet cured char, roasted beets, beet caramel, citrus emulsion, rye crumb

Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Gris
Library Pairing: Burrowing Owl Estate Winery 2013 Sauvignon Blanc

2ND COURSE

Poached Char

sous vide slow-cooked char, hollandaise sauce, leeks, potatoes, crisp skin puff

Wine Pairing: Burrowing Owl Estate Winery 2023 Rosé
Library Pairing: Burrowing Owl Estate Winery 2017 Viognier

MAIN COURSE

Seared Char

prosciutto wrapped char, sage, mushrooms, braised cauliflower, jus roti

Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir
Library Pairing: Burrowing Owl Estate Winery 2015 Chardonnay

DESSERT

Citrus Panna Cotta

lemon honey panna cotta, poached blackberries, meringue, raspberry gel

Wine Pairing: Wild Goose Winery Late Harvest Gewürztraminer

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Dinner menu with Library pairings: \$125

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

