



Weekly Prix Fixe Dinner

\$62.00 per person plus applicable taxes and gratuity

STARTER

Fried Chicken

couscous, squash & fetta salad, with dried cranberry & sumac yogurt

Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier

MAIN COURSE

Prosciutto Wrapped Pork Loin

braised fennel, lemon tarragon gnudi, smoked almond butter

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Cabernet Franc

DESSERT

Sticky Toffee Pudding

almond lace cookie, toffee sauce, rum and raisin ice cream

Wine Pairing: Burrowing Owl Estate Coruja

FEATURE 5 oz GLASS POUR LIBRARY WINE

Burrowing Owl Estate Winery

2011 Athene

\$26

Please notify your server of any allergies or dietary restrictions.