



International Wine Day

\$62.00 per person plus applicable taxes and gratuity

Accompanied with 2oz Library Pairing

Bruléed Happy Days Goat Cheese & Piccalilli

Wine Pairing: Burrowing Owl Estate Winery 2015 Pinot Gris

Citrus-Crusted Seared Tuna with Green Olive Gremolata

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Sauvignon Blanc

“Chicken Fried” WTF Mushrooms with Blue Cheese Dressing

Wine Pairing: Burrowing Owl Estate Winery 2012 Syrah

Smoked Fraser Valley Duck Breast, Poached Rhubarb & Almond

Wine Pairing: Burrowing Owl Estate Winery 2013 Pinot Noir

Please notify your server of any allergies or dietary restrictions.