



CHEF'S 8-COURSE GRAND TASTING MENU

1ST COURSE

oyster, caviar, cucumber

Wine Pairing: Burrowing Owl Estate Winery 2015 Pinot Gris

2ND COURSE

lemon, dill & elderflower cured spring salmon, pea pod sorbet, elderflower gel

Wine Pairing: Burrowing Owl Estate Winery 2013 Sauvignon Blanc

3RD COURSE

pan-roasted scallop, bacon tortellini, charred lemon sauce

Wine Pairing: Burrowing Owl Estate Winery 2020 Chardonnay

4TH COURSE

rare seared chilled ahi tuna, pickled radish, fennel salad, smoked grape emulsion

Wine Pairing: Wild Winery 2022 Stoney Slope Riesling

5TH COURSE

onion tart, upper bench blue cheese cream, crisp prosciutto, truffle sunchoke.

Wine Pairing: Burrowing Owl Estate Winery 2017 Meritage

6TH COURSE

pan seared foie gras, cherries, almonds, bee pollen, crostini

Wine Pairing: Burrowing Owl Estate Winery 2015 Pinot Noir

7TH COURSE

grilled striploin, smoked potato rosti, "creamed spinach" turnip, red wine jus

Wine Pairing: Burrowing Owl Estate Winery 2014 Merlot

8TH COURSE

chocolate terrine, blueberry gel, meringue

Wine Pairing: Burrowing Owl Estate Winery Coruja

\$156 per person excluding applicable taxes and Gratuity and Beverage

\$198 per person with Wine Pairings

For the table