

## Long Table Dinner Series

Wednesday, October 15<sup>th</sup> 2025 @ 6 pm  
*Inspired by Mushrooms from What the Fungus*

### AMUSE BOUCHE

#### Mushroom Cannoli

### 1ST COURSE

#### Mushroom Velouté

wilted greens, chicken fried oyster mushroom, black garlic emulsion,  
crisp prosciutto

*Wine Pairing: Burrowing Owl Estate Winery 2021 Chardonnay*

*Library Pairing: Burrowing Owl Estate Winery 2014 Chardonnay*

### 2ND COURSE

#### Mushroom Salad

sherry-glazed chestnut mushroom, whipped chevre, truffle crouton,  
grilled lion's mane mushroom, garlic chips, swiss chard, honey gel

*Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc*

*Library Pairing: Burrowing Owl Estate Winery 2015 Sauvignon Blanc*

### MAIN COURSE

#### Mushroom "Wellington"

carrots, potatoes, mushroom, puff pastry, red wine jus

*Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir*

*Library Pairing: Burrowing Owl Estate Winery 2012 Pinot Noir*

### DESSERT

#### Mushroom Brownie

porcini brownie, espresso praline, vanilla poached blueberries, OMG  
ice-cream

*Wine Pairing: Burrowing Owl Estate Winery Coruja*

*Library Pairing: Burrowing Owl Estate Winery 2009 Cabernet Franc*

***Dinner menu only: \$72 per person***

***Dinner menu with wine pairings: \$105***

***Dinner menu with Library pairings: \$125***

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

