

Long Table Dinner Series

Wednesday, October 22nd 2025 @ 6 pm
Inspired by produce from Plot Twist Farms

AMUSE BOUCHE

Last of The Season Heirloom Tomato Gazpacho

1ST COURSE

Swiss Chard & Pear Salad

poached pears, blue cheese panna cotta, truffle pickled chard stalks,
smoked honey

Wine Pairing: 2021 Burrowing Owl Estate Winery Chardonnay

Library Pairing: 2014 Burrowing Owl Estate Winery Chardonnay

2ND COURSE

Sweet Pepper & Ricotta Tortellini

habanada walla walla onion soubise, jalapeno-parmesan crunch

Wine Pairing: 2022 Burrowing Owl Estate Winery Sauvignon Blanc

Library Pairing: 2015 Burrowing Owl Estate Winery Sauvignon Blanc

MAIN COURSE

Red Beet “Bourguignon”

candy cane beet chips, “creamed kale” horseradish braised carrots,
glazed pole beans

Wine Pairing: 2018 Burrowing Owl Estate Winery Syrah

Library Pairing: 2010 Burrowing Owl Estate Winery Syrah

DESSERT

Butternut Squash Pie

fennel ice cream, candied fennel, fennel seed-walnut praline, maple
gel

Wine Pairing: Wild Goose Winery Late Harvest Gewürztraminer

Library Pairing: 2012 Burrowing Owl Estate Winery Chardonnay

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Dinner menu with library wine pairings: \$128.00 per person

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

