



Weekly Prix Fixe Dinner

\$62.00 per person plus applicable taxes and gratuity

STARTER

Pear and Blue Cheese salad

poached pears, blue cheese pannacotta, truffle pickled chard stalks, frisee, lemon dressing

Suggested Wine Pairing: Burrowing Owl Estate Winery 2022 Sauvignon Blanc

MAIN COURSE

Seared Ahi Tuna

green beans, goat's cheese gnudi, tomatoes, olives, black garlic emulsion, sunny side egg

Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Cabernet Franc

DESSERT

Butternut Squash Pie

puff pastry, confit squash, fennel ice cream, walnut fennel seed praline

Suggested Wine Pairing: Wild Goose Late Harvest Gewurztraminer

FEATURE 5 oz GLASS POUR LIBRARY WINE

Burrowing Owl Estate Winery

2006 Syrah

\$26

Please notify your server of any allergies or dietary restrictions.