



**Valentine's Dinner**  
**a part of the Long Table Dinner Series**

Friday February 13th 2026 @ 6 pm

**THE SPARK**

**Oyster**

baked oyster, spinach cream, horseradish hollandaise

**THE AQUATIC FLAME**

**Ahi Tuna**

seared ahi tuna, chilli pickled cucumber, lime, cilantro, black beans

*Wine Pairing: Burrowing Owl Estate Winery 2022 Sauvignon Blanc*

*Library Wine Pairing: Burrowing Owl Estate 2017 Sauvignon Blanc*

**THE SMOKED CHILL**

**Duck Breast**

smoked duck breast, white chocolate & burnt pear puree, quince syrup, charred bok choy,

*Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Noir*

*Library Wine Pairing: Burrowing Owl Estate Winery 2016 Pinot Noir*

**THE MAIN EMBER**

**Beef tenderloin**

charcoal-roasted beef tenderloin, caramelized potato pave, roasted king oyster mushrooms, toasted black pepper jus

*Wine Pairing: Burrowing Owl Estate Winery 2019 Syrah*

*Library Wine Pairing: Burrowing Owl Estate Winery 2016 Syrah*

**THE GRAND FINALE**

**Chocolate Orange**

grand marnier dark chocolate mousse, orange cream ice cream, chocolate crumb, caramelized white chocolate

*Wine Pairing: Wild Goose Winery Late Harvest Gewürztraminer*

*Library Wine Pairing: Burrowing Owl Estate Winery Coruja*

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

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

***Dinner menu with library wine pairings: \$128 per person***

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

Please notify your server of any allergies or dietary restrictions.