

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

Saturday February 14th 2026 @ 6 pm

**THE SPARK**

**Prawn**

ravioli, spiced butternut squash velouté, toasted coconut

**THE AQUATIC FLAME**

**Smoked Salmon**

smoked salmon carpaccio, beets, frozen horseradish yogurt,  
pickled pearl onions, salmon caviar, sourdough

*Wine Pairing: Burrowing Owl Estate Winery 2021 Chardonnay*

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

**THE SMOKED CHILL**

**Quail**

smoked quail terrine, foie gras, quince, spiced walnut crumb

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

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

**THE MAIN EMBER**

**Lamb Rack**

slow-cooked lamb rack, fire-roasted red pepper spiced romesco,  
goat's cheese gundi, cabbage, burnt hay 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.