

## **Long Table Dinner**

Thursday 26<sup>th</sup> February 2026 @ 6 pm  
*Inspired by The Sense of Sight*

### **AMUSE BOUCHE**

scrambled egg, smoked salmon, chives, mascarpone

### **1<sup>ST</sup> COURSE**

#### **Beet Salad**

beet textures, balsamic, watercress, goat's cheese snow  
*Wine Pairing: Burrowing Owl Estate Winery 2022 Sauvignon Blanc*  
*Library Pairing: Burrowing Owl Estate Winery 2019 Sauvignon Blanc*

### **2<sup>ND</sup> COURSE**

#### **Ahi Tuna**

cured ahi tuna, apple caviar, radish  
*Wine Pairing: Burrowing Owl Estate Winery 2021 Chardonnay*  
*Library Pairing: Burrowing Owl Estate Winery 2016 Chardonnay*

### **MAIN COURSE**

#### **Duck Breast**

onion tart tatin, parsnip truffle, mushrooms, black currant, mustard seeds

*Wine Pairing: Burrowing Owl Estate Winery 2023 Pinot Noir*  
*Library Pairing: Burrowing Owl Estate Winery 2016 Pinot Noir*

### **DESSERT**

#### **Raspberry White Chocolate Mousse**

lemon poppy seed cake, caramelized white chocolate, white chocolate chamtilly  
*Wine Pairing: Wild Goose Winery 2019 Late Harvest Gewürztraminer*  
*Library Pairing: Burrowing Owl Estate Winery NV 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, beverages,  
tea and coffee are extra.