

# LONG TABLE DINNER

CANADA

*Saturday, November 18, November 25 & December 2*

# M E N U

Upon arrival, begin your experience with a specialty cocktail

## STARTER

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### SMOKED SALMON

Our in-house smoked salmon, featuring velvety chive cream cheese, pickled red onions, and capers atop a delicate sourdough crisp

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### BURROWING OWL-PINOT GRIS

A vibrant wine with lemon and intense aromas of pear, citrus, white peach, honeydew melon and white flowers

## MAIN COURSE

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### PEPPER CRUSTED BEEF TENDERLOIN

A masterpiece of succulent meat adorned with a rich red wine demi-glace. Paired with brown butter whipped potatoes, honey-roasted carrots, and crisp asparagus, this dish is a symphony of flavors and textures

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### BURROWING OWL-SYRAH

The nose shows blackberry, dried blueberry, ripe damson plum and smoky, meaty, bacon, coconut, leather and coffee with some dark chocolate and floral violet notes

## DESSERT

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### SASKATOON BERRY GALETTE

A sweet symphony of our Saskatoon Berry Galette, a rustic pastry filled with luscious berries, topped with a cloud of maple-infused whipped cream. Crowned with fresh berries and a sprinkle of mint granules

*Artisan breads and butter served with main course*

*Please note: The Long Table Dinners are 18+ events. We kindly request no substitutions. If there is an allergy, please let us know in the comment box when purchasing tickets and we will do our best to accommodate. Tickets are non-refundable.*