

QUAILS' GATE

Okanagan Valley

WINE DINNER

Wednesday, November 10th, 6:30pm

\$125 per person
exclusive of taxes and gratuities

HORS D'OEUVRES

Oyster Motoyaki

uni & miso mayonnaise, Northern Divine sturgeon caviar

Wine Pairing: 2020 Chenin Blanc

1ST COURSE

Bay Scallop

bacon wrapped, orange salsa

Wine Pairing: 2019 Stewart Family Reserve Chardonnay

2ND COURSE

Roasted Quail

chestnut gnocchi, persimmon gastrique

Wine Pairing: 2018 Stewart Family Reserve Pinot Noir

3RD COURSE

Red Wine Braised Short Rib

mixed wild mushroom risotto, broccolini

Wine Pairing: 2019 Queue, First Release

DESSERT

White Chocolate Mousse Tart

mixed berries, sponge toffee

Wine Pairing: 2019 Late Harvest Optima

TEAHOUSE
IN STANLEY PARK