

QUAILS' GATE

Okanagan Valley

WINE DINNER

Sunday, March 10th, 6:30pm

\$139 per person
exclusive of taxes and gratuities

HORS D'OEUVRES

Smoked Salmon Vol-Au Vent

apple fennel slaw

Wine Pairing: Rose 2022

1ST COURSE

Crab & Shrimp Cake

lemon aioli, orange salsa, microgreens

Wine Pairing: Chardonnay 2020

2ND COURSE

Brome Lake Duck Breast

marinated duck breast, five spice, sunset pavé, grilled napa cabbage,

apricot chutney, star anise demi-glace

Wine Pairing: Dijon Clone Pinot Noir 2021

PALATE CLEANSER

Lemon Sorbet

mezcal

3RD COURSE

Red Wine Braised Short Rib

mixed wild mushroom risotto, charred broccolini

Wine Pairing: Queue 2021

DESSERT

Triple Berry Panna Cotta

Wine Pairing: Fortified Vintage Foch 2018

TEAHOUSE
IN STANLEY PARK