

QUAILS' GATE

OKANAGAN VALLEY

OKANAGAN WINE DINNER

THURSDAY, OCTOBER 8 | 6 PM

QUAILS' GATE WINERY

@ MODERN STEAK STEPHEN AVE

HOSTED BY

ROWAN STEWART

WINEMAKER

FIRST

Quails' Gate Chenin Blanc

Salmon crudo, BC apple, green apple cider vinaigrette, pea shoots.

SECOND

Quails' Gate Chardonnay

Agnolotti, brown butter, corn & mascarpone, crab beurre blanc, smoked Gouda.

THIRD

Quails' Gate Old Vines Foch

Leek-ash crusted Benchmark fillet, candied beets, black currant demi-glace.

FOURTH

Quails' Gate Late Harvest Riesling

Roasted rhubarb, strawberries, yogurt foam, cookie crumble.

Please note: Menu items are subject to change.

Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions.

MODERN

— S T E A K —