



Dear friends,

Our menu is inspired by regional Okanagan and West Coast ingredients prepared in the classical tradition. By partnering with local growers and artisanal producers we are able to create food that reflects our beautiful region and ideally pairs with our Quails' Gate wine. Our philosophy is to use fresh seasonal ingredients that support our valley and preserve sustainable agriculture. Our family appreciates the time you have dedicated to spend with us and we hope you enjoy your experience at Quails' Gate.

The Stewart Family

BRUNCH STARTERS

- DUNGENESS CRAB CAKES  | 16
 Vancouver Island crab, sauce remoulade
 fennel, celery and apple slaw
 suggested pairing: 2008 Quails' Gate Riesling
- BEEF TENDERLOIN CARPACCIO | 12
 truffle oil, shaved Regianno, caper berries
 suggested pairing: 2007 Quails' Gate Pinot Noir
- ROMAINE SALAD | 9
 ADD FREE RANGE CHICKEN BREAST | 7
 caesar dressing, Regianno cheese
 caper berries, olive oil crostini
 suggested pairing: 2007 Quails' Gate Chardonnay
- CRISP WINTER GREENS | 11
 endive, watercress, radicchio
 toasted pumpkin seeds, quince dressing
 suggested pairing: 2008 Quails' Gate Chasselas
- SEAFOOD & CORN CHOWDER  | 13
 oyster fritter
 suggested pairing: 2007 Quails' Gate Chardonnay
- DAILY SOUP | 9
 seasonally inspired ingredients

NON-ALCOHOLIC BEVERAGES

STILL WATER
 10 Thousand BC Glacier Still Water, BC
 375ml | 5 750ml | 7.5

SPARKLING WATER
 San Pellegrino Mineral Water, Italy
 500ml | 4 1000 ml | 7

SPECIALTY SODA
 Boylan Bottleworks Soda
 Root Beer 343ml | 3.25
 Creme Vanilla 343ml | 3.25
 Gingerale 343ml | 3.25
 Orange 343ml | 3.25

ESPRESSO ROASTED BY
 CAFFÉ UMBRIA

espresso | 3.25
 cappuccino | 3.95
 caffè latté | 4.25
 americano | 3.25

COFFEE BY
 OKANAGAN ROASTER
 CHERRY HILL

freshly brewed | 2.75

SPECIALTY "T" TEAS

seasonal selections | 3.25

QUAILS' GATE
Okanagan Valley

BRUNCH MAIN COURSES

CLASSIC EGGS BENEDICT | 15

free run eggs, Italian ham, breakfast potatoes
toasted English muffin, hollandaise sauce

WEST COAST EGGS BENEDICT | 17

free run eggs, roesti potato, smoked salmon
wilted spinach, hollandaise

FRITTATA | 15

chorizo, potato, fresh herbs, smoked cheddar

ALBACORE TUNA | 17

grilled, anchovy and lemon
linguine and clam puttanesca
suggested pairing: 2007 Quails' Gate Pinot Noir

ROAST FREE RUN TURKEY PANINI | 14

housemade ciabatta, watercress
cranberry and honey mustard, cabbage slaw
suggested pairing: 2008 Quails' Gate Chasselas-Pinot Blanc-Pinot Gris

MUSHROOM CREPES | 14

foraged mushrooms, roasted cauliflower
onion confit, brie cheese
suggested pairing: 2007 Quails' Gate Chardonnay

CHARCUTERIE PLATE | 15

cured meats, rillettes, cornichons, olives
suggested pairing: 2008 Quails' Gate Rose

DUCK TAGLIATELLE | 16

confit of Yarrow Farms duck
smoked apple, confit fennel, thyme cream
suggested pairing: 2007 Quails' Gate Chardonnay

WINERY CHEF | ROGER SLEIMAN

Please inform your server of any food related allergies and we will ensure your meal is prepared safely.
A 15% gratuity will be added to parties of 8 or more.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

QUAILS' GATE
Okanagan Valley