



OLD VINES RESTAURANT

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

PRIX FIXE THREE COURSE MENU | \$39

Select any three dishes from our menu to create your own tasting menu.
Excludes multiple main courses.


DINNER APPETIZERS

BEEF TENDERLOIN CARPACCIO | 12
truffle oil, shaved Regianno, caper berries
classic pairing: 2007 Pinot Noir
inspired pairing: NV Blue Mountain Brut

CRISP WINTER GREENS | 10
toasted pumpkin seeds, apple, quince dressing
classic pairing: 2008 Chasselas - Pinot Blanc - Pinot Gris
inspired pairing: 2005 Limited Release Dry Riesling

MUSHROOM RISOTTO | 12 OR 22
foraged mushrooms, carnaroli rice, truffle oil, shaved Regianno
classic pairing: 2007 Pinot Noir
inspired pairing: 2005 Stewart Family Reserve Chardonnay

ALBACORE TUNA  | 13
seared rare, shimeji mushrooms, quinoa salad, radish sprouts
classic pairing: 2008 Chenin Blanc
inspired pairing: 2007 Pinot Noir

* DUNGENESS CRAB CAKES  | 16
Vancouver Island crab, sauce remoulade
fennel, celery and apple slaw
classic pairing: 2008 Chenin Blanc
inspired pairing: 2005 Limited Release Dry Riesling

ROMAINE SALAD | 9
caesar dressing, Regianno cheese, sourdough croutons, caer berries
classic pairing: 2007 Chardonnay
inspired pairing: 2008 Chasselas - Pinot Blanc - Pinot Gris

DAILY SOUP | 9
seasonally inspired ingredients

* FIVE DOLLAR SURCHARGE TO INCLUDE THESE DISHES IN
THREE COURSE PRIX FIXE MENU

QUAILS' GATE
Okanagan Valley

DINNER MAIN COURSES

- QUALICUM BAY SCALLOPS  | 30
pearl couscous, sundried tomato, saffron, lemon butter
classic pairing: 2007 Chardonnay
inspired pairing: 2007 Pinot Noir
- MAPLE HILL FARMS CORNISH GAME HEN | 26
pan roasted, sweet paprika, sun dried olives, lemon herb gnocchi
classic pairing: 2007 Pinot Noir
inspired pairing: Nelson Brewing Paddywhack IPA
- YARROW FARMS DUCK | 28
roast breast, fennel and vanilla polenta, preserved plum reduction
classic pairing: 2007 Stewart Family Reserve Pinot Noir
inspired pairing: 2007 Stewart Family Reserve Chardonnay
- PACIFIC LING COD  | 26
pan roasted, celeriac and potato purée, coconut curry broth
classic pairing: 2008 Gewürztraminer
inspired pairing: NV/2007 Ice Royale
- PORK TENDERLOIN | 28
crisp belly, squash purée, savoy cabbage, horseradish mustard sauce
classic pairing: 2007 Chardonnay
inspired pairing: 2005 Limited Release Dry Riesling
- * ANGUS BEEF RIBEYE | 34
dry aged 10oz steak, Yukon gold potatoes
king oyster mushrooms, colbert compound butter
classic pairing: 2007 Old Vines Foch Reserve
inspired pairing: Naramata Nut Brown Ale
- WEST COAST SEAFOOD BOUILLABAISSSE  | 29
Dungeness crab legs, clams, scallop, selection of fish
tomato and saffron broth
classic pairing: 2008 Chenin Blanc
inspired pairing: NV Blue Mountain Brut
- SQUASH & PINE NUT RISOTTO | 22
carnaroli rice, celeriac, herb goat cheese
classic pairing: 2008 Quails' Gate Chenin Blanc
inspired pairing: 2007 Pinot Noir
- BEEF TENDERLOIN PENNE | 16
oyster mushrooms, caramelised red onion, fresh herbs, natural jus
classic pairing: 2006 Merlot
inspired pairing: 2007 Stewart Family Reserve Pinot Noir

DINNER DESSERTS

- CHEESECAKE | 9
New York style, almond crust, pineapple salsa
suggested pairing: 2007 Ice Wine
- CHOCOLATE CHERRY PUDDING | 9
vanilla bean ice cream, sable, ganache
suggested pairing: 2007 FVF
- WARM APPLE & CINNAMON STRUDEL | 9
creme fraiche ice cream
suggested pairing: 2007 Optima
- ORANGE & GINGER CREME BRULEE | 9
dried apricot and nut biscotti
suggested pairing: 2007 Optima
- HOUSE MADE SORBETS & ICE CREAMS | 9
daily selection
suggested pairing: 2007 Ice Wine

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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.