



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*

## LUNCH APPETIZERS

DUNGENESS CRAB CAKES  | 16

Vancouver Island crab, sauce remoulade  
fennel, celery and apple slaw  
classic pairing: 2008 Chenin Blanc  
inspired pairing: 2007 Dry Riesling

BEEF TENDERLOIN CARPACCIO | 12

truffle oil, shaved Regianno, caper berries  
classic pairing: 2007 Pinot Noir  
inspired pairing: NV Blue Mountain Brut

ROMAINE SALAD | 9

ADD FREE RANGE CHICKEN BREAST | 7

caesar dressing, Regianno cheese  
sourdough croutons, caper berries  
classic pairing: 2007 Chardonnay  
inspired pairing: 2008 Chasselas - Pinot Blanc - Pinot Gris

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

CHICKEN & CORN CHOWDER | 11


classic pairing: 2007 Chardonnay  
inspired pairing: Phillips Brewing Phoenix Gold Lager

DAILY SOUP | 9

seasonally inspired ingredients

QUAILS' GATE  
*Okanagan Valley*

## LUNCH MAIN COURSES

LINGUINI & CLAM 'VONGOLE'  | 14  
clams, lemon, parsley, garlic, olive oil  
classic pairing: 2008 Chenin Blanc  
inspired pairing: NV Blue Mountain Brut

DUCK TAGLIATELLE | 16  
confit of Yarrow Farms duck  
smoked apple, confit fennel, thyme cream  
classic pairing: 2007 Chardonnay  
inspired pairing: 2007 Pinot Noir

ALBACORE TUNA  | 17  
grilled, anchovy and lemon  
quinoa salad, sun dried black olive  
classic pairing: 2007 Pinot Noir  
inspired pairing: 2007 Chenin Blanc

NORTH OKANAGAN LAMB BURGER | 17  
house made bun, pancetta, cabbage slaw  
roasted red pepper and green tomato relish  
classic pairing: 2007 Cabernet Sauvignon  
inspired pairing: Nelson Brewing Paddywhack IPA


CHARCUTERIE PLATE | 14  
cured meats, rillettes, cornichons, olives  
mustard, grilled sourdough  
classic pairing: 2007 Pinot Noir  
inspired pairing: 2008 Gewürztraminer

ROAST FREE RUN TURKEY PANINI | 14  
housemade ciabatta, watercress  
prairie mustard with cranberry and honey, cabbage slaw  
classic pairing: 2008 Chasselas - Pinot Blanc - Pinot Gris  
inspired pairing: 2005 Limited Release Dry Riesling

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

WINTER GREENS & ROOT VEGETABLE SALAD | 15  
ADD FREE RANGE CHICKEN BREAST | 7  
roasted root vegetables, sourdough croutons  
toasted almonds, goat cheese, sherry vinegar dressing  
classic pairing: 2008 Dry Riesling  
inspired pairing: 2007 Pinot Noir

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.

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