



THE RESTAURANT AT  
QUAILS' GATE

## Sunday Dinners

Every Sunday night through March 28, 2021 • Treat your bubble to a weekly roast from 5pm  
4 can dine for \$130 • \$33 extra for each additional guest (maximum 6 people total).  
*(no substitutions, minimum spend \$130, Take Home option available)*

**Jan 10th**

**Fraser Valley Pork loin**, smoked apples, roast potatoes, peach bbq sauce  
*Suggested Wine Pairing: 2019 Clone 220 Chenin Blanc*

**Jan 17**

**Beef Tri Tip Roast**, Yorkshire pudding, roast potatoes, horseradish  
*Suggested Wine Pairing: 2018 Cabernet Sauvignon*

**Jan 24**

**Roast Chicken**, pomme purée, rosemary lemon gravy  
*Suggested Wine Pairing: 2014 Stewart Family Reserve Pinot Noir*

**Jan 31**

**Braised Peace Country Lamb Shanks**, creamy polenta, mint sauce  
*Suggested Wine Pairing: 2016 Boswell Syrah*

**Feb 7**

**Beef Tri Tip Roast**, Yorkshire Pudding, roast potatoes, horseradish  
*Suggested Wine Pairing: 2018 Cabernet Sauvignon*

**Feb 14th**

**Not available for Valentines Day.**

**Feb 21**

**Roast Chicken**, pomme purée, rosemary lemon gravy  
*Suggested Wine Pairing: 2014 Stewart Family Reserve Pinot Noir*

**Feb 28**

**Braised Lamb Shanks**, creamy polenta, mint sauce  
*Suggested Wine Pairing: 2016 Boswell Syrah*

**Mar 7th**

**Fraser Valley Pork loin**, smoked apples, roast potatoes, peach bbq sauce  
*Suggested Wine Pairing: 2019 Clone 220 Chenin Blanc*

**Mar 14th**

**Beef Tri Tip Roast**, Yorkshire pudding, roast potatoes, horseradish  
*Suggested Wine Pairing: 2018 Cabernet Sauvignon*

**Mar 21**

**Roast Chicken**, pomme purée, rosemary lemon gravy  
*Suggested Wine Pairing: 2014 Stewart Family Reserve Pinot Noir*

**Mar 28**

**Braised Peace Country Lamb Shanks**, creamy polenta, mint sauce  
*Suggested Wine Pairing: 2016 Boswell Syrah*

