

NEW YEAR'S EVE 2024
at Quails' Gate's Old Vines Restaurant

4 COURSES | 115
LIBRARY WINE PAIRING | 60 (*optional*)

1st Course

FIRE ROASTED WISE EARTH ONION
sweet onion custard, wild rice, pickled kohlrabi, smoked mushroom dashi
wine pairing: 2017 Chardonnay

2nd Course

SQUASH & PLUM STUFFED BAO BUN
birch syrup glaze, slow roasted cabbage, pumpkin seed crunch
wine pairing: 2019 BMV Riesling

or

RED BEET TARTARE
warm Juliette cheese fondue, pickled blackberries, crispy shiso leaf
suggested pairing: 2020 Clone 220 Chenin Blanc

or

BC SIDE STRIPE PRAWN RAVIOLI
spiced sweet potato puree, baked crispy fennel, prawn bisque sauce
suggested pairing: 2012 Stewart Family Reserve Chardonnay

Main Course

63 ACRES BEEF DUO
red wine & vanilla braised short rib, grilled flat iron,
charred Greencroft cipollini onion, glazed Brussels sprouts,
pomme aligot, bordelaise sauce
wine pairing: 2016 Boswell Syrah

or

PANCETTA WRAPPED VENISON LOIN
rutabaga tatin, creamed savoy cabbage & wild rice, baby turnip, spiced chocolate jus
wine pairing: 2014 Cabernet Sauvignon

or

BIRCH SYRUP MARINATED SABLEFISH
mushrooms, braised sunchoke, winter carrots, black quinoa,
caramelized onion broth, herb oil
wine pairing: 2012 Stewart Family Reserve Chardonnay

Dessert

COFFEE AMARETTO CREMEUX
caramelized white chocolate, candied almond & milk chocolate ganache
wine pairing: 2013 Fortified Vintage Foch

or

CHERRY ALMOND BAR
vanilla meringue, cherry caviar, almond sponge
wine pairing: 2009 Botrytis Affected Optima