

NEW YEARS
EVE
AT QUAILS'
GATE



5 COURSE
MENU

145 per person

LIBRARY WINE
PAIRINGS

*75 per person
(optional)*

2 SEATINGS

5pm or 530pm

&

8pm or 830pm

*Please contact us if you have
any dietary restrictions or
allergies.*

*We will do our best to
accommodate.*

An Ode to 2025

FOIE GRAS MACARON

wine pairing: 2022 Ailm Brut Rosé (2oz)

1st Course

CELERIAC & APPLE VELOUTÉ

seared scallop, apple & cranberry relish

suggested pairing: 2015 Chardonnay (3oz)

2nd Course

VEAL TARTARE

bone marrow, caviar, confit cippolini

wine pairing: 2019 Chenin Blanc (3oz)

3rd Course

SEARED SABLEFISH

saffron pear soubise, beet tortelloni

suggested pairing: 2013 Rosemary's Block Chardonnay (3oz)

Palate Cleanser

HASKAP SORBET

lemon cloud, violet cordial gel

Main Course

LAMB & ELK WELLINGTON

brown butter squash purée, grilled carrots,
pine mushroom, shaved truffle, rose hip gastrique

wine pairing: 2014 Stewart Family Reserve Pinot Noir (5oz)

OR

GRILLED 63 ACRES TENDERLOIN

pomme aligot, bordelaise sauce,
charred walla walla onion,
fried Brussels sprouts

wine pairing: 2014 The Boswell Syrah (5oz)

Dessert

BROWN SUGAR "APPLE"

whipped tonka bean ganache, spiced olive oil cake,
apple gelée

wine pairing: 2013 Riesling Icewine (1oz)

NEW YEARS
EVE
AT QUAILS'
GATE



5 COURSE
VEGETARIAN
MENU

135 per person

LIBRARY WINE
PAIRINGS

*75 per person
(optional)*

2 SEATINGS

5pm or 530pm

&

8pm or 830pm

*Please contact us if you have
any dietary restrictions or
allergies.*

*We will do our best to
accommodate.*

An Ode to 2025

CARROT MACARON

wine pairing: 2022 Ailm Brut Rosé (2oz)

1st Course

CELERIAC & APPLE VELOUTÉ
braised endive, apple & cranberry relish

suggested pairing: 2015 Chardonnay (3oz)

2nd Course

“FOIE GRAS”

wild berry preserve, thyme, pistachio

suggested pairing: 2018 BMV Riesling (3oz)

3rd Course

BEET TORTELLONI

shaved truffle, saffron pear soubise

suggested pairing: 2013 Rosemary's Block Chardonnay (3oz)

Palate Cleanser

HASKAP SORBET

lemon cloud, violet cordial gel

Main Course

VEGETABLE MILLE FEUILLE

spice roasted beets, sweet potato purée, confit sunchoke,
caramelized phyllo, carrot jus

wine pairing: 2014 Stewart Family Reserve Pinot Noir (5oz)

Dessert

TAHINI MOUSSE

blueberry coulis, coconut Chantilly, almond "rock"

wine pairing: 2013 Riesling Icewine (1oz)