

QUAILS' GATE

Okanagan Valley

Long Table Garden Dinner

We are delighted to host you this evening.
Set amidst the natural beauty of The Market Garden,
this al fresco evening will feature a four-course dinner thoughtfully crafted by our
culinary team paired with a selection of award-winning Quails' Gate wines.
Please enjoy!

1st Course

PAYNTER'S FARM CHILLED
PURÉE OF SUMMER SQUASH

side stripe shrimp agua chili,
cilantro, scallion oil

wine pairing: 2025 Semillon

2nd Course

HERB PATCH FARM BEET SALAD

Tanto Latta burrata, pine nuts,
strawberries, arugula, radish
chili mint vinaigrette

wine pairing: 2025 Plume Rosé of Pinot Noir

Main Course

63 ACRES

BEEF STRIPLOIN

an assortment of our farmer's vegetables, Warba potatoes, red wine jus

wine pairing: 2020 Queue

Dessert

SWEET BOARDS

coffee brulée, vanilla summer berry tart, chocolate cherry macaron, black forest cake

wine pairing: 2017 Fortified Vintage Foch