

QUAILS' GATE

Okanagan Valley

CELEBRATION OF HARVEST

An Afternoon in the Vineyard

Sunday, October 4th, 2026

*We are delighted to welcome you & celebrate the harvest season with the bounty of our local farms,
the fruits of our vineyard, & the return of our beloved Dine in the Vines experience.*

*Set amidst the beauty of the vines, this harvest lunch brings guests together at one long table to enjoy the season's abundance.
Our culinary team has thoughtfully crafted a four-course menu showcasing the freshest ingredients from our region,
each course paired with award-winning Quails' Gate wines.*

Join us to relax, savour the flavours of the season, & enjoy a memorable afternoon in the vineyard.

1st Course

PAYNTER'S FARM SQUASH CUSTARD

*pickled Wise Earth Farm ginger,
plums, walnuts*

wine pairing: 2012 Chardonnay

2nd Course

*SMOKED STURGEON &
UNEARTHED FARM BEANS
warm pepper broth, capers, beans*

wine pairing: 2020 Pinot Noir

Main Course

*63 ACRES BEEF CHEEK
corn bread, creamed corn, braised greens,
pickled chanterelle, tomato conserva*

wine pairing: 2015 Reserve Old Vines Foch

& 2024 Reserve Old Vines Foch

Dessert

*APPLE FRITTER
cider caramel, apple compote,
sour cream ice cream*

wine pairing: 2017 Late Harvest Optima

4 Course Wine Paired Lunch | \$155 plus taxes & gratuity