NEW YEARS EVE AT QUAILS' GATE

5 Course Menu | *150 per person*

Library Wine Pairings | *75 per person (optional)*

Live Music by Local Artist Joshua Smith | *Included*

This year, we celebrate 2026 and welcome 2027 with five courses of Okanagan flavour, paired with rare library wines aged exclusively for Old Vines. Each course a toast to the year's finest moments.

An Ode to 2026

LOADED OYSTER

wine pairing: NV Ailm Brut (2oz)

1st Course

PEAR & ONION VELOUTÉ

cherry & birch gastrique, red wine poached pears

wine pairing: 2019 Clone 220 Chenin Blanc (3oz)

2nd Course

CANADIAN LOBSTER SALAD

Okanagan apple, compressed celery, saffron rouille, apple cider vinaigrette

wine pairing: 2018 Dry Riesling (3oz)

3rd Course

BUTTER POACHED COHO SALMON

Kizuna sake trout roe beurre blanc, tarbais beans, salt roasted kohlrabi

wine pairing: 2014 Chardonnay (3oz)

Main Course

SUMAC CRUSTED BISON STRIPLOIN

Hans pretzel, Avonlea clothbound cheddar, fermented honey mustard jus

wine pairing: 2017 The Boswell Syrah (5oz)

Dessert

ORCHARD & OAK

roasted quince, almond birch cake, brandy custard, whipped birch caramel

wine pairing: 2013 Riesling Icewine (1oz)

Bite Into 2027

RED WINE & RASPBERRY BONBON

NEW YEARS EVE AT QUAILS' GATE

5 Course *Vegetarian* Menu | *135 per person*

Library Wine Pairings | *75 per person (optional)*

Live Music by Local Artist Joshua Smith | *Included*

This year, we celebrate 2026 and welcome 2027 with five courses of Okanagan flavour, paired with rare library wines aged exclusively for Old Vines. Each course a toast to the year's finest moments.

An Ode to 2026

CHEVRE & CRANBERRY CONE

wine pairing: NV Ailm Brut (2oz)

1st Course

PEAR & ONION VELOUTÉ

cherry & birch gastrique, red wine poached pears

wine pairing: 2019 Clone 220 Chenin Blanc (3oz)

2nd Course

SALT ROASTED CARROT SALAD

Okanagan apple, compressed celery, saffron rouille, apple cider vinaigrette

wine pairing: 2018 Dry Riesling (3oz)

3rd Course

BUTTER POACHED CELERY ROOT

Kizuna sake beurre blanc, tarbais beans, salt roasted kohlrabi

wine pairing: 2014 Chardonnay (3oz)

Main Course

SUMAC CRUSTED DRY AGED BEETROOT

Hans pretzel, Avonlea clothbound cheddar, fermented honey mustard jus

wine pairing: 2017 The Boswell Syrah (5oz)

Dessert

ORCHARD & OAK

roasted quince, almond birch cake, brandy custard, whipped birch caramel

wine pairing: 2013 Riesling Icewine (1oz)

Bite Into 2027

RED WINE & RASPBERRY BONBON