

2024 MARKS 35 YEARS  
*of Winemaking Excellence at Quails' Gate*

4 COURSES | 85  
LIBRARY WINE PAIRING | 55

*1<sup>st</sup> Course*

OKANAGAN FORREST  
MUSHROOM BROTH

Parisienne mushroom dumplings, parsley root, pickled squash,  
Brussels sprout leaves, king oyster mushroom chip

*wine pairing: 2013 Chardonnay*

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*2<sup>nd</sup> Course*

KOHLRABI & APPLE

slow roasted cabbage, toasted pumpkin seeds, pickled  
habanada, apple purée, broccoli flowers

*wine pairing: 2012 Dry Riesling*

*or*

THIESSEN FARMS  
QUAIL EN BRIOCHE

quail & foie gras sausage, roast breast, caramelized pumpkin,  
black garlic, fortified wine gelée

*suggested pairing: 2012 Pinot Noir*

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*Main Course*

GINDARA SABLEFISH

red wine lees, harissa heirloom carrots, salt baked celery root,  
cilantro oil, pickled celery & almond velouté

*wine pairing: 2009 Chenin Blanc*

*or*

LAMB SIRLOIN & SUMAC

Kabocha squash, yellowfoot chanterelles,  
apple jus, apple skin oil

*wine pairing: 2013 Merlot*

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*Dessert*

ORANGE CRÈME BRÛLÉE

spiced poached orange, ginger snap cookie

*wine pairing: 2001 Botrytis Affected Optima*