

Old
VINES

THE RESTAURANT AT
QUAILS' GATE

VALENTINE'S DAY

4 COURSES | 109

LIBRARY WINE PAIRING (*Optional*) | 45

tax & gratuity not included

~ Start Your Evening with Oysters & a Toast to Each Other ~

OYSTERS & BUBBLES FOR 2 | 30

4 oysters on the half shell, mignonette, lemon

wine pairing: Blue Mountain Brut 3oz

Thank you for joining the Old Vines Team this evening.

Please enjoy!

1st Course

TWICE BAKED SUNCHOKE

Okanagan goat's cheese filling, Local Toma cheese gratin, black garlic emulsion

wine pairing: Three Wolves Pinot Gris 3oz

or

AHI TUNA CARPACCIO

sesame ginger dressing, winter citrus, charred green chili aioli, fresh radish

wine pairing: Clone 49 Riesling 3oz

2nd Course

EAST COAST LOBSTER TART

pickled squash, sea buckthorn sabayon, crispy shiso leaf

wine pairing: Clone 220 Chenin Blanc 3oz

or

THEISSEN FARMS QUAIL EN BRIOCHE

Quebec foie gras mouse, caramelized apple butter, compressed apple, quail jus

wine pairing: Chardonnay 3oz

Main Course

VANILLA BRAISED VEAL CHEEKS

OR 63 ACRES BEEF RIBEYE 6OZ +35

crispy hashbrown, glazed brussels sprouts, sour cream and onion espuma,
pickled onion petals, red wine veal jus

wine pairing: Queue 5oz

or

MOROCCAN SPICED SABLEFISH

Add ½ Lobster Tail +30

sweet potato puree, creamed cabbage, heirloom carrot fricassée, bouillabaisse sauce

wine pairing: Stewart Family Reserve Chardonnay 5oz

or

DELICATA SQUASH CONFIT

Add Shaved Black Truffle +6 per gram

Vadouvan spiced French lentils, mushroom scented squash purée,
roasted sunchoke & apple fricassee, puffed quinoa, pickled shallots

wine pairing: Quorum 5oz

Dessert

CHOCOLATE STRAWBERRY & PINK PEPPERCORN PATE

cinnamon strawberry sherbert, pink peppercorn meringue, strawberry crumble

wine pairing: Riesling Icewine 1oz

or

ARTISAN CHEESE PLATE

quince preserve, spiced nuts, lavosh

wine pairing: Botrytis Affected Optima 1oz