

VALENTINE'S DAY LUNCH

FONDUE *at*



THE RESTAURANT AT
QUAILS' GATE

Limited Quantities Available

~ Reservations Required ~

Friday, February 14th, 11am-230pm

Cheese Pairing Flights | 20 Select Bottles of Wine | 50

TANTO LATTE TOMA CHEESE FONDUE

35 per person (minimum 2 people per order)

Gruyere, Emmenthal, Chardonnay, Okanagan Spirits Kirsch,
served with farm roast potatoes, house pickled vegetables, house made toasted sourdough

Truffle Oil | 4.5 per person

Okanagan Apples | 3 per person

Two Rivers Chorizo | 7 per person

Enhancements

TRUFFLE PARMESAN FRIES | 12

preserved lemon aioli

suggested pairing: 2022 Chardonnay

ARTISAN CHARCUTERIE BOARD | 25

cheese, cured meat, terrine, pickles, olives,
quince preserve, spiced nuts

suggested pairing: 2023 Rosé

FRIED BRUSSELS SPROUTS | 13

miso & lime dressing, toasted sesame seeds

suggested pairing: 2023 Clone 49 Riesling

WARM MARINATED OLIVES | 11

suggested pairing: 2022 Pinot Noir

Dessert

CHOCOLATE FONDUE

20 per person (minimum 2 people per order)

sour cream spiced cake squares, salted caramel brownie, cinnamon marshmallow