



# FOOD & WINE DINING TOURS

## Finer Things Tour\*

### *Bearfoot Bistro*

Executive Chef and 2008 Canadian Culinary Champion, Melissa Craig, prepares a creative 3 piece tasting plate that varies with what she has fresh in the kitchen and sure to be delicious.

Sumac Ridge Stellar's Jay Brut

### *Hy's Steakhouse*

Cajun crusted blackened ahi tuna sided sided or beef tenderloin in a teriyaki sesame seed sauce or curried lentils with cream cheese in a phyllo pastry.

Nk'Mip Pinot Noir

### *Quattro*

Veal scaloppine with bocconcini, tomato, and basil or wild Pacific salmon topped with dungeness crab in a sweet corn saffron sauce, both sided with a signature Quattro pasta. Vegetarian pasta dish available.

Mission Hill Cabernet Merlot

### *The Mountain Club*

Stilton cheesecake topped with poached pears, candied walnuts and a caramel sauce.

Inniskillin Riesling Icewine

Time: Early evening (call for details)  
Tour Price: \$109.99 - incl. Gratuities for Servers  
Wine Pairings: \$29.99 - incl. Gratuities & Liquor Tax

## Hidden Gems Tour\*

### *Bavaria*

Prawns a la provencale - sautéed with shallots, flambé with pernod (anis flavour), and a touch of cream or escargot a la savoyard - baked in garlic herb butter or tofu schnitzel with vegetables.

Jackson-Triggs Reserve Viognier

### *Elements Urban Tapas Parlour*

Fresh Pacific salmon pan fried and lightly baked in a light sauce served over a bed of fresh vegetables or ricotta stuffed mushrooms with fresh greens.

Prospect Sauvignon Blanc

### *Kypriaki Norte*

Chef Kike's famous six hour slow roasted lamb plated with fresh seasonal vegetables, potatoes and rice or sweet potatoes in a phyllo pastry tower with fresh seasonal vegetables in a red pepper puree.

Peller Estates Merlot

### *The FireRock Lounge*

Chocolate covered strawberries with crackers and an assortment of fine local cheeses.

Inniskillin Riesling Icewine

Tour Time: Early evening (call for details)  
Tour Price: \$89.99 - incl. Gratuities for Servers  
Wine Pairings: \$24.99 - incl. Gratuities & Liquor Tax

We visit 4 gourmet restaurants in one enjoyable evening for a fantastic 4-course menu paired with fine BC wines. Menus can be altered to accommodate vegetarians and food allergies.

\*Subject to restaurant availability. Alternate red or white wine pairing always available.

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