



PROGRESSIVE DINNER TOURS

Finer Things Tour*

Bearfoot Bistro

The group is hosted underneath the restaurant in an impressive 15,000-bottle wine cellar where guests learn to saber open a bottle of champagne with a sword.

Executive Chef and 2008 Canadian Culinary Champion, Melissa Craig, prepares an amuse-bouche 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 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 scaloppini with bocconcini, tomato, and basil or wild Pacific salmon, arugula with orange fennel vinaigrette both sided with a signature Quattro pasta. Vegetarian pasta dish available.

Mission Hill Cabernet Merlot

FireRock, Mix or Flipside

Chef will serve their choice of seasonal dessert (ie. cheesecake or cheese plate).

Inniskillin Riesling or Prospect Vidal Icewine

Tour Price: \$109.99 + 12% HST
Wine Pairings: \$29.99 + 12% HST

Hidden Gems Tour*

Whistler Brewhouse

Flight of Local Beers

Elements Urban Tapas Parlour

BC wild salmon pan seared and baked in fresh flavours served over a bed of fresh vegetables or eggplant cannelloni with lentil & goat cheese salad.

Prospect Sauvignon Blanc

Bavaria

Prawns a la provencale - sautéed with shallots, flambé with pernod (anis flavour), and a touch of cream or Kasspaetzle European pasta in a creamy emmental & gruyere cheese sauce with garlic and chives.

Jackson-Triggs Reserve Viognier

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

FireRock, Mix or Flipside

Chef will serve their choice of seasonal dessert (ie. cheesecake or cheese plate).

Inniskillin Riesling or Prospect Vidal Icewine

Tour Price: \$89.99 + 12% HST
Wine Pairings: \$24.99 + 12% HST

*Subject to restaurant availability. Alternate red or white wine pairing always available. Menus can be altered to accommodate vegetarians and most food allergies.