

Capones & the Quails' Gate Estate Winery are proud to present an interactive & vibrant evening, full of beautiful B.C. wines & fabulous tapas style food. Mingle while you taste & gain knowledge about some of the best wines Quails' Gate Winery has to offer, paired with some of Capones critically acclaimed tapas.

Chasselas- Pinot Blanc

Elegant bouquet of bright Okanagan fruit, honeydew melon, and ripe citrus

Paired with

Prosciutto Bundles

Bocconcini cheese, Roma tomatoes, fresh basil leaves wrapped in prosciutto & pan seared to bring out the flavours

Limited Release Chenin Blanc

A rush of exuberant fruit flavours, zesty lemons & limes together with notes of melon & passion fruit

Paired with

Tiger Prawns wrapped in Smoked Sockeye Salmon

Finished with a citrus champagne beurre blanc

Limited Release Gewurztraminer

Intense flavours of Lychee, aromas of rose petal & cinnamon spice

Paired with

Duck Breast

Pan roasted, served medium rare, with slices of gala apple glazed in a fresh apple cider & balsamic reduction

Limited Release Pinot Noir

Red fruit, sour cherry, as well as exotic spice, & dark chocolate cocoa notes

Paired with

Grilled Lamb Chops

With a three olive tapenade & Goat cheese

Quails' Gate Fortified Foch

Rich port style fortified wine, with deep colour & raisin, & chocolate nuances

Paired with

Chocolate Terrine

With Indonesian vanilla Anglais

June 1st, 2006

Reception 6:00-6:30pm

First Course served at 6:45pm

\$49 per person (all inclusive)

This event will sell out so please book in advance

**Please contact Amanda for reservations and details at 604-684-7900
or via email at amandacapones@telus.net.**