Finer Things Tour*

**Bearfoot Bistro**
The group is hosted in an impressive 15,000-bottle wine cellar. Guests will learn the old French tradition of sabering open a bottle of Champagne with a sword.

Executive Chef and 2008 Canadian Culinary Champion, Melissa Craig, prepares a delicious amuse-bouche tasting plate that varies with what is fresh.

**Sumac Ridge Stellar’s Jay Brut**

**Hy’s Steakhouse**
Cajun crusted blackened ahi tuna or beef tenderloin in a teriyaki sesame seed sauce or vegetable spring rolls with fresh greens & strawberries.

**2016 Ex Nihilo Chaos Rosso or Pinot Gris**

**Quattro**
Wild Pacific salmon, arugula with orange fennel vinaigrette or veal scaloppini with bocconcini, tomato, and basil both sided with the signature Quattro pasta. Wild mushroom risotto available for vegetarians.

**Mission Hill Cabernet Merlot**

**FireRock**
Chef will serve their choice of artisan cheese plate or seasonal dessert.

**Inniskillin Riesling Icewine**

Hidden Gems Tour*

**Elements Urban Tapas Parlour**
BC wild salmon pan seared and baked in fresh flavours, served over a bed of fresh vegetables or barley lentil croquet, sautéed kale and tomato relish.

**Prospect Sauvignon Blanc or Pinot Noir**

**Alta Bistro**
The next stop features unique modern French inspired cuisine from the local favourite stop, Alta Bistro. The chef will serve a delicious seasonal soup or salad.

**Upper Bench Pinot Blanc or Painted Rock Blend**

**Stonesedge**
The main course will be enjoyed at Stonesedge Kitchen, a favourite stop for Pacific Northwestern cuisine. Guests will have a choice of maple brined Chicken Supreme served with cornbread, BC Salmon Fillet served with panzanella salad or a Farmer’s Bowl (vegetarian option).

**2015 Chaberton Red Blend or 2015 Chaberton White**

**Caramba**
Chef will serve their choice of seasonal dessert (e.g. apple tart served with vanilla ice cream) or artisan cheese plate.

**Tantalus Riesling Icewine**

*Restaurants may change without notice. Alternate red or white wine pairing always available. Menus can be altered to accommodate vegetarians and most food allergies.