

Miradoro

Spring 2024 Tuesday Night Longtable Dinners

- April 9th** **Ski Hill cuisine of the Dolomites!** - The chalet food of this Italian mountain region is rich and full of sustenance, with influences from its German neighbors to the north.
- April 16th** **Osoyoos Oyster Festival Dinner** - Starting with fresh shucked oysters in the half shell, we move on to a delicious three course meal featuring these treasures from the sea!
- April 23rd** **San Sebastián - Food capital of Spain** - Showcasing the dishes that make this Basque city one of the world's great food cities!
- April 30th** **Pasta Fatto a Mano - Hand Made Pasta** - Chef Jeff and his team share carefully crafted pasta dishes that highlight seasonal ingredients and timeless techniques.
- May 7th** **Greek Feast with Costa Gavris of Rigour & Whimsy Winery** - Costa will be working with Chef Jeff to create a menu showing the diversity of Greek cuisine, along with wine pairings from Greece and BC. (Pricing TBA)
- May 14th** **The Cuisine of Emilia-Romagna** - Home to some of the most revered ingredients produced in Italy, the food of this agricultural region is rich and decadent with many familiar flavors, such as Parmigiano Reggiano, balsamic vinegar and mortadella.
- May 21st** **Paella!** - This rice dish made with meat, seafood, fresh seasonal vegetables and of course saffron, is always a hit!
- May 28th** **Primavera** - A dinner celebrating Spring! Using the freshest, local produce the kitchen team will create a delicious meal to celebrate the beginning of another growing season.

6.30pm start, please allow us time to seat you.

Menu \$48+tax / Wine pairings \$38+tax

No further discounts

Reservations required - 250 498 3742 / info@miradoro.ca