

LONGTABLE DINNERS

tuesdays 6:30 PM

fall / winter 2024

reservations required

15	october	a sicilian feast	cuisine of the sun and sea from italy's southern island gem
22	october	harvest pig roast	slow-roasted to perfection accompanied by local produce
29	october	cheese! with upper bench	cheese maker shana miller joins us for a delicious menu featuring her artisan cheeses
5	november	dutch treat	melissa smits winemaker at intersection & chef jeff collaborate on a dinner based on their shared dutch heritage
12	november	paella	a menu based on the classic spanish rice dish with fresh seafood and meat
19	november	three amigos	chef jeff welcomes pals derek uhlemann of oliver eats & chris van hooydonk of backyard farm for a collaborative dinner celebrating years of culinary kinship
26	november	dana ewert & cameron smith	former chef/owners of joy road catering join the miradoro kitchen for a farm-to-table-inspired dinner
3	december	fire & ice	osoyoos fire & ice festival longtable dinner
10	december	the roman kitchen	exploring the ancient cuisine of rome
17	december	moroccan	exotic north african flavours
24	december	christmas dinner miradoro style	join us for a festive christmas feast that stays true to miradoro's culinary style

\$48 per person / \$36 wine pairings [optional]

no further discounts

Miradoro