

Miradoro Spring 2026 Tuesday Night Longtable Communal Dinners

April 7 - Citrus Celebration - A zesty spread featuring the original winter seasonal fruit!

April 14 - Oysterfest! - Fresh shucked oysters by Jon Crofts from Codfather's Seafood and a menu highlighting tasty oyster dishes.

April 21 - vinAmité Cellars - A special dinner starring the fantastic wines from our friends and neighbours at vinAmité Cellars.

April 28 - Ancient Rome - Not what you think! No tomatoes, no pasta. This menu will explore the rich, complex cuisine that collects influences from the far reaches of the Roman Empire.

May 5 - Brock Bowes - Chef Brock from Provisions Kitchen at Kettle River Brewing shares his bold, creative cuisine!

May 12 - Southern Italian Coastal Classics - A night that samples from the fields and oceans of Italy's rich southern coastal regions.

May 19 - Spring Lamb - A delicious evening centered around fire roasted lamb and the best of the early spring produce.

May 26 - Terravista Vineyards - The kitchen will create a menu to pair with the exquisite wines of Terravista Vineyards from the Naramata Bench.

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

Reservations Required

Menu \$50+tax / Wine pairings (optional) \$40+tax