



EX NIHILO VINEYARDS CHRISTMAS 2019

EX NIHILO



# About Us

Located in Lake Country, British Columbia, Ex Nihilo Vineyards is a boutique style winery crafting delicious wines from estate and locally grown vineyards. With optimal growing conditions, we are proud to curate wines that represent the stories of the lands they are farmed from, and let the experiences speak for themselves each time you visit.

As the holiday season approaches and staff celebrations and gatherings are imminent, we are excited to share our 2019 Holiday package with you.

We offer a cozy setting in our newly refurbished lounge space for groups up to 50 in Lake Country, BC. Whether you are looking to dine in our cozy restaurant space or book out the entire winery for your event, we look forward to celebrating with you and curating a dining experience that is simply amazing.

Contact Nancy Dunsmore at (778) 760-3436 or email [nancy@exnihilovineyards.com](mailto:nancy@exnihilovineyards.com)





# The Menu

## **FIRST COURSE** (ALL GUESTS TO CHOOSE SAME FIRST COURSE)

WINTER FIELD CARROT & ROASTED PARSNIP BISQUE  
TIGER BLUE CHANTILLY CREME, SPICED ROOT CRISPS

ANJOU PEAR & CHEVRE  
ROCKET GREENS, TOASTED HAZELNUT AND CRANBERRY, FRIED SOURDOUGH BREAD

## **SECOND COURSE** (GUESTS CAN HAVE CHOICE)

ROASTED TOM TURKEY "PORCHETTA"  
CRUSHED NEW POTATO, SEASONAL SQUASH, PAN JUS

BRAISED PEMBERTON MEADOWS SHORT RIB OF BEEF  
ROOT VEGETABLE PUREE, POMME FRITZ, NIGHT REDUCTION

PACIFIC HALIBUT FILLET  
MUSHROOM DUXELLE, SAUTEED TUSCAN GREENS

## **THIRD COURSE**

DARK CHOCOLATE & ORANGE BROWNIE  
NUT CRUMBLE, FRESH CREME

THREE COURSES FIFTY NINE NINETY-FIVE PER PERSON (DOES NOT INCLUDE TAX, GRATUITY, PRIVATE VENUE FEE)

**SPARKLING**

SX TOUS ROSE <sup>2018</sup> 9/36  
 STRAWBERRIES, CANDY CANE AND RED CHERRY NOTES

SX IMAGINE <sup>2018</sup> 9/36  
 PEACH, NECTARINE, LYCHEE WITH LINGERING STONE FRUIT AND CITRUS

**WHITES**

CHAOS BIANCO <sup>v2018</sup> 8/28  
 MEDLEY OF FRUIT THAT POPS WITH APRICOT, LYCHEE, WHITE PEACH AND HONEYSUCKLE

CHAOS VAMPATA <sup>v2018</sup> 10/38  
 ONE HUNDRED PER CENT PINOT NOIR AND BURSTING WITH RUBY RED GRAPEFRUIT, STRAWBERRY AND CITRUS PEEL

PINOT GRIS <sup>v2018</sup> 9/36  
 AROMAS OF D'ANJOU PEAR, GREEN APPLE AND SUBTLE ORANGE ESSENCE

RIESLING <sup>v2016</sup> 9/36  
 CRISP APPLE, LIME ZEST AND HONEYSUCKLE

RIESLING <sup>v2017</sup> 11/44  
 ORANGE PEEL WITH BALANCED ACIDITY AND SWEETNESS

PRIVATA CHARDONNAY <sup>v2018</sup> 12/48  
 STONE FRUIT AROMAS COMPLIMENTED BY BUTTERSCOTCH, CITRUS PEEL AND BRIOCHE

RIESLING ESTATE ICEWINE <sup>v2018</sup> 14/56  
 STONE FRUITS, APRICOT JAM AND CANDIED GINGER ON THE NOSE

# The Vino List

**REDS**

CHAOS ROSSO <sup>v2018</sup> 10/38  
 BLACKBERRY, RED PLUMS AND WHITE PEPPER

PINOT NOIR <sup>v2018</sup> 14/56  
 BLOOMING VIOLETS, SPONGE TOFFEE AND EARTH WITH SMOKED CARAMEL AND CHERRIES ON THE PALATE

MERLOT <sup>v2017</sup> 14/56  
 JUICY RIPE RED RASPBERRIES, CEDAR AND STRAWBERRY

NIGHT <sup>v2017</sup> 16/64  
 AROMAS OF CASSIS, TOBACCO AND BLACK CHERRY WITH RASPBERRY JAM AND DARK CHOCOLATE ON THE PALATE

PRIVATA <sup>v2017</sup> 80  
 BLACK CURRANT, BLACK CHERRY, BAKING SPICE AND LICORICE AROMAS

XXX SYRAH <sup>v2016</sup> 100  
 RIPE BLACKBERRY, PLUMS AND FIG ROUND OUT THIS WINE THAT IS THE ENVY OF THE VALLEY

