

MIRADORO RESTAURANT

Miradoro Restaurant is British Columbia's premiere winery restaurant. A joint venture between Tinhorn Creek and restaurateur Manuel Ferreira (of Vancouver's famed Le Gavroche), Miradoro is a destination to truly experience the best of B.C.'s wine country. Perched on the picturesque Tinhorn Creek estate on the famed Golden Mile Bench, Miradoro (which roughly translates to "Golden View" in Iberian) offers sweeping views of the scenic South Okanagan Valley and features Mediterranean-influenced cuisine that showcases the best local ingredients the region has to offer.

Executive Chef Jeff Van Geest works closely with local farmers and producers to make Miradoro a restaurant that pays homage to the bounty of the Okanagan. The menu draws inspiration from countries like Spain, Portugal and Italy – cuisines designed to pair perfectly with wine. The food is local, rustic, simple, straightforward and seasonal; and reflects Chef Van Geest's belief that there's nothing better than simply, but well-prepared ingredients from our local fields, forests and ocean.

Miradoro's wine list, developed by Manuel Ferreira, showcases the award-winning wines of Tinhorn Creek, with both current and rare library releases available. The list also includes a hand-picked selection of standout wines from other wineries across B.C.

Designed by award-winning Okanagan architect Nick Bevanda and Vancouver design firm Hager & Associates, Miradoro seamlessly integrates a modern look with the natural landscape and the more traditional design of Tinhorn Creek's winery and barrel cellar. The 4,000 square foot restaurant features 65 seats indoors and 65 seats outdoors on a wrap-around deck. Ample use of natural woods and cork creates a room that is simple, yet elegant, and lets the food, wine and view be the stars of the show. Two full walls of glass ensure that every seat in the house can experience Miradoro's panoramic view of the South Okanagan Valley, and an open-concept kitchen with a Wood Stone open-hearth oven as its centerpiece gives guests a great view of the action in the kitchen as well.

The design, construction and operation of Miradoro all reflect Tinhorn Creek's commitment to sustainability. For example, the large overhanging roof reduces energy consumption by blocking the sun on hot summer days, while still letting in ample natural light. Before breaking ground, Tinhorn Creek worked with The Land Conservancy to identify native plant species to be replanted after construction, minimizing the impact to the natural habitats surrounding the restaurant. And in the restaurant, water is filtered and carbonated on-site to eliminate the shipping of bottled water and all biodegradable kitchen waste is composted for use in Tinhorn Creek's vineyards.

Five time gold winner of Vancouver magazine's Best Winery Restaurant, Miradoro is open for lunch daily from 11:30am–3:00pm, for tapas from 3:00pm–5:30pm and for dinner from 5:30pm–9:00pm. Miradoro is open ten months a year – closing in January and February.

Miradoro is located at Tinhorn Creek Winery, 537 Tinhorn Creek Road, Oliver, BC.

QUICK FACTS

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| Concept: | Modern wine-country cuisine that showcases the local producers and suppliers of the Okanagan and uses the culinary traditions of the Mediterranean as inspiration. |
| Price Range: | Appetizers \$8 to \$19, Main courses \$17 to \$38, Desserts \$12 |
| Example Dishes: | Salad of willowbrook kale with beets, dried cherries, green goddess dressing and puffed wild rice Pizza funghi with white sauce, wild & cultivated mushrooms, nostrala and caramelized onions Venison bolognese in a rich tomato & ground venison sauce with spaghetti alla chitarra and parmigiano reggiano Forno roasted ling cod in bagna cauda marinade with red kurri squash puree, lentils and grilled carrots |
| Wine Program: | Miradoro's wine program focuses on the award-winning wines of Tinhorn Creek, and also includes a hand-picked selection from other B.C. wineries. |
| Address: | 537 Tinhorn Creek Road, Oliver, BC, Canada, V0H 1T0 |
| Phone: | 250.498.3742 |
| Website: | www.miradoro.ca |
| Executive Chef: | Jeff Van Geest |
| Owner/Operator: | Manuel Ferreira |
| Features: | Panoramic view of the South Okanagan Valley Commitment to local suppliers and producers Wood Stone open-hearth oven Tapas menu perfect for wine tasting visitors |
| Hours: | Open seven days a week Lunch – 11:30am to 3pm Afternoon Tapas – 3pm to 5:30pm Dinner – 5:30pm to 9pm <i>Closed in January and February</i> |
| Capacity: | 65 seats indoors, 65 seats outdoors on wrap-around patio with scenic views of the South Okanagan's Golden Mile Bench. |
| Credit Cards: | Visa and Mastercard |
| Reservations: | Call 250.498.3742 or book on OpenTable |

BIOS

Jeff Van Geest – Executive Chef

When it comes to modern, local and sustainable cuisine, Chef Jeff Van Geest is one of British Columbia's most celebrated chefs. Jeff owned and operated Vancouver's Aurora Bistro for over five years. During this time, Jeff and his restaurant won several prestigious awards: including being named one of enRoute magazine's top new restaurants in 2004, gold for Best Regional Restaurant and silver for Chef of the Year at the 2006 Vancouver Magazine Restaurant Awards, and the 2008 Vancouver Magazine Green Award.

Jeff was born and raised in St. Catharines, Ontario – right in the heart of Ontario's Niagara wine region. Growing up with farmers as grandparents, Jeff developed his respect for fresh local produce at a very early age. In 1992, Jeff headed out west to Vancouver, where one of his first jobs he found was working in a restaurant as a cook. He immediately knew this was his passion and enrolled in culinary school.

Jeff completed his culinary training at the Vancouver Community College in 1994 and went on to complete his apprenticeship at Bishop's – one of Canada's finest restaurants and a pioneer in sustainability. At Bishop's, as he worked his way up to Sous Chef, Jeff further developed his deep appreciation for the importance of supporting local farmers and producers, a passion he ingrained into the philosophy of Aurora Bistro and one he brings with him to Miradoro. In 2003, Jeff opened the award-winning and highly acclaimed Aurora Bistro, where he built a reputation as a leader in local, sustainable cuisine that was prepared elegantly and with a respect for the ingredients.

After closing Aurora Bistro in 2008, Jeff worked as the Executive Sous Chef at the Diva at the Met until 2010. It was always Jeff's goal to raise his family in a small town, so Jeff moved to the Okanagan in the summer of 2010 and began researching local farmers and producers. Now heading the kitchen at Miradoro, Jeff is truly in his element – his passion for fresh local products fueled by B.C.'s best fruit and vegetable growing region.

Manny Ferreira – Owner/Operator

As the owner/operator of renowned Le Gavroche restaurant for more than 20 years, Manuel Ferreira (or Manny as he's known by his guests) is one of Vancouver's most experienced and well-respected restaurateurs.

A childhood growing up in Portugal and France developed Manny's love of food and wine. Raised in a traditional European family culture, Ferreira learned at an early age the appreciation of fresh food and fine wines. In 1976, Manny moved from Europe to Montreal to study engineering, but it did not take long for his love of hospitality and wine to pull him into the restaurant industry. In 1978, Manny moved to Vancouver where he took a job with the Kanke Group of restaurants, first with Mulvaney's and later with The Cannery Seafood Restaurant. In 1985, Manny took a job as manager of Le Gavroche, in 1990 he became a partner in the restaurant and in 1994 he became the sole owner.

Manny brings decades of experience to Miradoro – under his stewardship, Le Gavroche became one of Vancouver's longest-standing fine-dining establishments, received countless awards and earned a worldwide reputation as Vancouver's most romantic restaurant.