



Mother's Day Brunch Sunday, May 9th.

\$70 per guest.
Three-course wine-paired menu.

Welcome Mimosa

First Course

Granola & Yogurt
House-made granola, preserved rhubarb, mint.

2019 Estate Viognier

Second Course

Smoked Trout Eggs Benedict
House-cured B.C. trout, farm fresh poached eggs, dill caper hollandaise, house-made english muffin.

2019 Estate Chardonnay

Third Course

Lemon Meringue Doughnut
Yuzu custard filling, toasted marshmallow

Your choice of coffee/tea/herbal tea

PHANTOM CREEK
ESTATES