



The Restaurant at Phantom Creek Estates

Lunch Menu – Spring 2022

Two Courses 55 per person
estate wine pairings 20 per person

Three Courses 70 per person
estate wine pairings 30 per person

Starters

Root Vegetable Salad

*caramelized carrot, beets, roasted sunchoke, tahini,
candied pecan, matriarch cheese*

Albacore Tuna

*rice paper, ponzu, fennel, blood orange,
togarashi, micro cilantro*

Beef Tartare

*63 acres beef, xo yolk caramel, pickle shimeji, caperberry,
puffed tendon chips, mushroom dust*

Burrata

*poached rhubarb, wildflower honey, bee pollen,
basil, spiced pepita, house made sourdough*

Mains

Poached Lingcod

*sweet pea purée, cello radish, samphire, wild fennel,
nori beurre blanc*

Duck Confit

*puffed red quinoa, beets, wild mustard green, fava bean,
hoisin, five-spice jus*

Prairie Ranchers Pork Two Ways

*pork shoulder croquette, pork tenderloin, jerusalem artichoke,
pickled mustard seed, harissa*

Spring Risotto

*asparagus, morel, fiddle head,
sous-vide farm fresh egg, grana padana, pea shoot*

Desserts

Basque Cheesecake

mulled wine plum preserve

Pavlova

*apricot, house made granola, chantilly,
pink peppercorn, thai basil*

Torn Chocolate Cake

*matcha ice cream, chocolate crèmeux,
citrus tuile, almond praline*

Subject to change due to seasonality of ingredients.

Please inform us of any dietary restrictions.