

The Restaurant at Phantom Creek Estates

Two Courses 55 per person
wine pairings 20 per person
choose a starter & main, or main & dessert

Three Courses 70 per person
wine pairings 30 per person
choose a starter, main, & dessert

Starters

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

Shaved Root Vegetable Salad
*heirloom carrot, radish, beet, mixed greens,
crispy beluga lentil, matriarch cheese,
citrus dressing*

Tanto Latte Burrata
*ambrosia apple, green apricot chutney,
sunflower seed, pea shoots, fennel pollen,
house made sourdough*

63 Acres Beef Tartare
*pickled shimeji, caperberry, xo yolk caramel,
mushroom dust, tendon chips*

Mains

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

Duck Confit
*puffed red quinoa, beets, fiddlehead,
red & green sorrel, hoisin*

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

Spring Risotto
*morel & oyster mushroom, asparagus,
sous-vide farm fresh egg, grana padano*

Desserts

Basque Cheesecake
brandied cherry

Apricot Pavlova
house made granola, coconut cream, basil

Rum Baba
*cardamom diplomat, crepe dentelle,
poached rhubarb, rhubarb purée, nasturtium*

Pecan Éclair
*mousseline, praline, candied pecan,
pickled saskatoon berry*