

# The Restaurant at Phantom Creek Estates

**Two Courses** 60 per person  
*choose a starter & main, or main & dessert*

**Three Courses** 80 per person  
*choose a starter, main, & dessert*

## Wine Pairing

*Estate* 10 per course  
*Premium* 20 per course

## Starters

Hokkaido Scallops  
*pickled zucchini, fennel,  
xo salt, micro cilantro*

Shaved Root Vegetable Salad  
*heirloom carrot, radish, beet, beluga lentil,  
beaufort cheese, citrus dressing*

Tanto Latte Burrata  
*field tomato, confit cherry tomato,  
peach, toasted almond, honey  
served with house-made focaccia*

63 Acres Beef Tartare  
*pickled shimeji, shallot, caper,  
yolk caramel, mushroom dust  
served with beef tendon chips*

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## Mains

Halibut  
*sweet corn succotash, tomatillo relish,  
herb & kohlrabi salad*

Fraser Valley Duck  
*breast & thigh, red cabbage, pickled cherry,  
dandelion, sorrel, hoisin jus*

Peace Country Rack of Lamb  
*potato pave, patty pan,  
eggplant puree, vadouvan jus*

Risotto  
*oyster mushroom, grana padano  
sous-vide farm fresh egg*

## Desserts

Basque Cheesecake  
*brandied huckleberry*

Strawberry Pavlova  
*house made granola,  
coconut cream, basil*

Rum Baba  
*cardamom diplomat,  
crepe dentelle, rhubarb*

Black Sesame Éclair  
*mousseline, praline,  
choux pastry, raspberry*

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