



PHANTOM CREEK
ESTATES

Menu Curated by
Executive Chef Alessa Valdez
&
Sous-Chef Elizabeth Kalin

Two Courses 70 per person
choose a starter & main, or main & dessert
Pairing 20

Three Courses 90 per person
choose a starter, main, & dessert
Pairing 30

Starter

63 Acres Beef Carpaccio
pickled serrano chili, charred onion petals, shimeji,
yuzu kosho, miso cured egg yolk, togarashi, micro cilantro
Pairing: 2019 Estate Merlot

Vichyssoise
northern divine caviar, poached spot prawns, charred leek,
german butterball potato, chartreuse crème fraiche, chervil
Pairing: 2020 Estate Chardonnay

Wedge Salad
iceberg lettuce, watermelon radish, confit cherry tomato,
citrus dressing, puffed red quinoa, beaufort cheese, chive
Pairing: 2020 Estate Riesling

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Main

Thiessen Farms Quail

chanterelle mushroom, salsify root, quince,
coronation grape, hoisin, sauce albufera, chervil

Pairing: 2019 Estate Petite Cuvee

Hokkaido Scallops

celeriac, samphire, confit fennel,
pickled red onion petals, bouillabaisse, pea shoots

Pairing: 2020 Estate Viognier

Risotto

red kuri and delicata squash,
grana padano, rosemary, sage

Pairing: 2016 Quartz & Yarrow Sustainable Red

Dessert

Apple Tarte Tatin

lemon olive oil ice cream

Pairing: 2016 Riesling Icewine

Basque Cheesecake

mulled wine plum preserve

Pairing: 2019 Kobau Vineyard Cabernet Franc

Calisson Ice Cream

almond cream, canistrelli, apricot,
okanagan melon, lemon, thyme

Pairing: 2016 Cabernet Franc Icewine