



PHANTOM CREEK  
ESTATES

## Three Courses **90** per person

choose a starter, main, & dessert

*Pairing: 30*

### Starter

#### Velouté

jerusalem artichoke, pear preserve,  
confit oyster mushroom, herb emulsion, blood orange

#### Parfait

foie gras and chicken liver,  
quince, beetroot, candied ginger  
*served with house-made brioche*

### Main

#### Winter Agnolotti

kabocha squash, cranberry,  
grana padano, beurre noisette, sage

#### Elk Tenderloin

cinderella pumpkin, winter squash dauphinoise,  
brussels sprouts, pickled chanterelles, sauce poivrade

#### Lobster

fingerling potato, fava beans,  
sapphire, carrot emulsion, saffron, sauce choron

### Dessert

#### Chocolate Entremets

salted caper and hazelnut praline,  
chocolate mousse, saskatoon berry, confit orange peel

#### Soufflé

matcha crème anglaise

to maintain the integrity of the culinary vision, we politely decline any  
substitutions or alterations made to the dishes