

PHANTOM CREEK ESTATES

Winemaker's Dinner

THE
EDGE
RESTAURANT + BAR

AMUSE BOUCHE

Aged Cheddar, Strawberry Foam, Organic Arugula Pesto Cracker

Wine pairing | Rosé 2022

COURSE ONE

B.C. Spot Prawns, Micro Lemon Balm Butter, Roasted Carrot and Vanilla Purée,
Crispy Parsnip Curls

Wine pairing | Viognier 2021

COURSE TWO

Columbia River Pheasant, Smoked Heirloom Tomato Velouté,
Juniper and Sage Chicken Jus, Pickled Blueberries

Wine pairing | Petite Cuvée 2020

COURSE THREE

Duo of Short Ribs and Cuvées

Becker – 63 Acres Short Rib, Slow Braised, Yukon Gold Potato Fondant,
Crispy Shallots, Dark Chocolate Cuvée Demi-Glace

Kobau – 63 Acres Short Rib Rillettes, Toasted Hazelnut,
Rhubarb and Sour Cherry Compote

Wine pairing | Becker Cuvée 2020 & Kobau Cuvée 2020

COURSE FOUR

Pavlova, Lemon Curd, Blackberries, Raspberries, Pomegranate Coulis

Wine pairing | Sparkling Brut 2017