

Phantom Creek Estates

Winemaker's Dinner

Friday, June 26th 2026



PHANTOM CREEK
ESTATES

Welcome Wine: ***Phantom Creek Sparkling Brut 2017***

House Smoked Local Albacore Tuna

Onion and Red Pepper Marmelade, Parsley Oil

Wine Pairing: ***Phantom Creek Organic Rosé 2025***



Pan-Seared Deep Sea Scallops

Beurre Noisette, Shaved Fennel

Wine Pairing: ***Phantom Creek Okanagan Riesling 2022***



Steamed Local Spot Prawns

Heirloom Tomato and Avocado Salsa, Beetroot Vinaigrette

Wine Pairing: ***Phantom Creek Phantom Blanc 2025***



Oven Roasted B.C. Elk Loin

Celery Root and Potato Purée, Blackcurrant Reduction

Wine Pairing: ***Phantom Creek Estate Cabernet Franc 2022***



Deconstructed Sweet and Savoury Cheese Plate

Dark Chocolate Medallion, Cornmeal Sablé, Dried Cherries, Toasted Hazelnuts

Wine Pairing: ***Phantom Creek Kobau Vineyard Cuvée 2019***

\$150 per person
Wine Pairings: \$75