

PHANTOMCREEK

Estate Dinner Wine Pairing Menu

Phantom Creek Sparkling Brut

RECEPTION

Bright and elegant, with ripe lemon, golden apple, toasted hazelnut and gentle baking spice. Fresh acidity and lively bubbles cleanse the palate.

Caponata Crostino

Eggplant, zucchini, Olive Dried Fruit & Tomato

Phantom Creek Estate Riesling

Primo / FIRST COURSE

A dry, aromatic Riesling showing white blossom, fresh lime and crisp green apple. Bright acidity leads into a long, mineral-driven finish.

Crudo

Scallop Crudo, Apple, Fermented Chilli & Almond

Phantom Creek Phantom Blanc

Secondo / SECOND COURSE

Lifted aromas of bergamot, blossom, guava, papaya and grilled pineapple. Full yet elegant on the palate, balanced by key lime, citrus zest and subtle spice.

Risotto

Dungeness Crab, Saffron, Corn & Ricotta

Phantom Creek Estate Cabernet Franc

Terzo / THIRD COURSE

Vibrant and expressive, with ripe cherry, violet and fresh herbal notes. Bright acidity keeps the fruit lively, with savory spice and structured tannins.

Bistecca

Bavette Steak, Roasted Pumpkin & Pesto

Phantom Creek Kobau Vineyard Cuvée

Piatti de Formagg / CHEESE COURSE

Cassis, dark plum and wild bramble layered with espresso, cocoa, earth and an herbal lift. Rich and smooth, with structured tannins and a long finish.

Formaggio

Local Cheeses, Quince Mostarda, Honeycomb, Walnut & Baguette

Corso Cocktail

DOLCE / DESSERT

[Add cocktail description here]

Tiramisu

Lucano Amaro, Lady Finger, Local Quark, Espresso & Cocoa