

HOME BLOCK

TERROIR TO TABLE

It begins with the wine. This is the approach to pairings at CedarCreek, where Executive Chef Neil Taylor creates each dish to showcase the best in its corresponding CedarCreek wine. We work with some of the most dedicated farmers, ranchers, fishers, and foragers, sourcing for quality and seasonality. These ever-evolving pairings are as thoughtfully crafted as the wines themselves.

TO START

2018 ESTATE RIESLING

WEDGE SALAD
buttermilk, blue cheese, bacon, mustard & nuts

2019 ESTATE PINOT GRIS

CRISPY SQUID
chili jam, crème fraîche

2018 ESTATE GEWÜRZTRAMINER

CUCUMBER & FETA SALAD
coal roasted beets, roast peppers, basil, pinenuts & chili

2019 ESTATE SAUVIGNON BLANC

BURATTA + \$12
mortadella, warm summer vegetables agrodolce,
pistachios, mint & foccacia

MAIN

2018 PLATINUM HAYNES CREEK VIOGNIER

PAPPARDELLE
pork cheeks braised in vinegar, capers, olives
& wild oregano

2016 PLATINUM BLOCK 2 PINOT NOIR

EGGPLANT PARMIGIANA
tomato, basil, mozzarella, arugula &
parmesan salad

2018 ESTATE PINOT NOIR

MONKFISH A LA PLANCHA
spinach, grilled onion, hot olive sauce

2017 ESTATE CABERNET MERLOT

WOOD GRILLED CHICKEN
salsa pepperoncini, rapini, caponata

2017 ESTATE MERITAGE

DUCK BREAST
grilled mushrooms & shishito peppers, chimichurri
& crème fraîche

TO FINISH

DARK CHOCOLATE BUDINO
malted whipped cream, chocolate & sea salt cookies

STICKY TOFFEE PUDDING
vanilla ice cream & butterscotch sauce

LEMON MERINGUE TART
blueberries

CEDARCREEK ICE WINE	GLS	BTL
2013 Platinum "M" (500ml)	17	160
2017 Platinum Riesling Icewine (375ml)	18	112

Bearface, Canadian Whisky 10

"I believe winemaking is about translating a place and time into a wine - about capturing that unique combination of season and site and bottling it for people to enjoy. No two seasons are the same, and no two sites are the same, but through thoughtful viticulture and considerate winemaking, we craft wines that year after year show the tension, vibrancy, and life that is always present here in the Okanagan."

Taylor Whelan
WINEMAKER



\$80 for three courses; two courses paired with 3 oz of wine

In the vineyard at CedarCreek Estate Winery

July 27

JOIN THE PLATINUM CLUB

Our members enjoy priority access to our newest wines and experiences along with three customizable wine shipment throughout the year.

WINE SENT TO YOUR DOOR

Three times a year, we will send you 6 bottles of wine curated by our winemaker with the option to customize to your liking.

MEMBER-EXCLUSIVE EVENTS

Mix and mingle at club-exclusive parties, dinners, tours and tastings throughout the year.

FIRST ACCESS

Be the first to access our newest wines, experiences and limited time offers.

15% OFF WINE

Save 15% on any additional wines added to your shipment order.

SAVE ON SHIPPING

BC residents enjoy complimentary shipping. Members outside BC receive reduced shipping rates *(based on your province)*.

COMPLIMENTARY EXPERIENCES

Enjoy complimentary private experiences which include a tasting of 5 award-winning wines and stories of our organic farming and winemaking with the option to add a vineyard tour & barrel tasting.

CEDARCREEK.BC.CA    *cedarcreekwine*



CEDARCREEK

ESTATE WINERY

PLATINUM CLUB SIGN-UP

GUEST NAME *(please print clearly)*

EMAIL

PHONE

DATE OF BIRTH

BILLING ADDRESS

CITY

PROVINCE

POSTAL CODE

Pick-up *Shipping address is the same as billing address*

SHIPPING ADDRESS

CITY

PROVINCE

POSTAL CODE

CARDHOLDER NAME

CREDIT CARD NUMBER

CC TYPE (VISA / MC / AMEX) EXP. DATE

GUEST AUTHORIZED SIGNATURE

By signing, you agree that members must receive a minimum of three shipments after which any cancellation requests must be sent in writing via e-mail to concierge@cedarcreek.bc.ca. All requests must be received at least 30 days prior to the scheduled shipment and any cancellations after the shipment notice is sent will apply to the following order.