

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 wine themselves.

FIRST COURSE

2018 ESTATE GEWÜRZTRAMINER

POACHED EGG & WINTER LEAF SALAD
warm bacon & mustard dressing, apples,
buttermilk, parmesan & grilled focaccia croutons

2018 ESTATE PINOT NOIR

COAL ROASTED BEETS & CHARRED AVOCADO
pomegranates, gorgonzola, crispy onions & parsley

2019 ESTATE PINOT GRIS

CRISPY SQUID
chili jam, crème fraîche

SECOND COURSE

2018 ESTATE CHARDONNAY

POTATO GNOCCHI
gorgonzola, walnuts & black pepper

2019 HAYNES CREEK VIOGNIER

GRILLED MONKFISH & PRAWNS
wilted greens, salt cod croquettes, spanish seafood bisque,
saffron & espelette aioli

2017 ESTATE CABERNET MERLOT

MEATBALLS
soft polenta, gorgonzola, thumbelina carrots, horseradish

2018 ESTATE CABERNET FRANC

GREEN CHICKPEA FALAFEL
pumpkin pisto, fried brussel sprouts, marcona almonds,
quince & rosemary

DESSERT

MILK CHOCOLATE GANACHE 12

hazelnut mousseline, feuilletine crunch, orange gel
& sour cherry sorbet

STICKY TOFFEE PUDDING 12

vanilla ice cream and butterscotch sauce

CEDARCREEK ICE WINE

	GLS	BTL
2017 Platinum Riesling Icewine (375ml)	18	112

Bearface, Canadian Whisky

10

Glendalough Rose Gin & Tonic

12

"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



\$60 for two course paired lunch, add dessert for \$12

In the vineyard at CedarCreek Estate Winery

December 18

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.

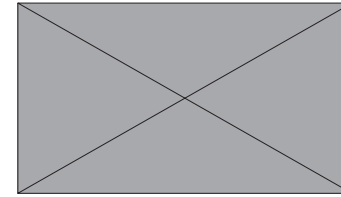
SAVE ON SHIPPING

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*



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 conciierge@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.