

**Whistler Blackcomb Presents...**

**SunRock Vineyard  
Winemaker's Dinner**

**Saturday, July 28<sup>th</sup>, 2018**

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**Hosted by Atrerra Wine Viticulturalist Troy Osborne  
& Christine's Head Chef Vinnie Hall**

**Jackson-Triggs Estate Entourage Brut**

Baked oats topped with pickled fig, whipped chevre, lemon thyme

**Jackson-Triggs Grand Reserve Chardonnay**

Pan fried sable fish, pea puree, wasabi bierre blanc, heirloom carrot

**SunRock Vineyards Illumina (Zinfadel/Shiraz)**

Confit duck, spring roll with hoi sin crab claw, chili, plum

**SunRock Vineyards Meritage**

**Cabernet Sauvignon/Cabernet Franc/Merlot**

Steamed tamales, heirloom beans, mole, avocado, corn

**SunRock Vineyards Cabernet Sauvignon**

Brainsed shin of beef, seared beef tenderloin, parsnip puree, wilted spinach, wild mushrooms, blue cheese suet dumpling, red wine jus

**SunRock Vineyards Shiraz**

Dark chocolate & Italian burrata cheesecake, poached strawberries, sesame

*Vegetarian menu available*

*We are not able to accommodate any menu modifications or dietary restrictions*