

Whistler Blackcomb Presents...

**SunRock Vineyard
Winemaker's Dinner**

Saturday, July 28th, 2018

**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