

Clos du Soleil Winemaker's Dinner

Notch8 Restaurant & Bar
at the Fairmont Hotel Vancouver
Wednesday, November 28th, 2018

Clos du Soleil Winemaker
Mike Clark and Notch8
Restaurant & Bar at the
Fairmont Hotel Vancouver
Chef de Cuisine **Will Lew**
invite you to attend an exclusive
Winemaker's Dinner.

Date: Wednesday November 28th

Time: 6pm – Reception
6.30pm – Dinner

Venue: Notch8 Restaurant & Bar,
Fairmont Hotel Vancouver

Tickets: \$150 (incl. tax & gratuity)
To book, call Candace
Chase on 604.647.0517
or email
hvc.festivedesk@fairmont.com

We will be pouring as yet un-released
vintages, back vintages of our Estate
Reserve wines, and other surprises.

Book now – limited availability!



MENU

Created by Chef de Cuisine Will Lew

Clos du Soleil Fumé Blanc 2017
"Neufchatel Soleil"

Clos du Soleil Verjus Gelee / Toasted Seeds and
Candied Nuts / Dehydrated Root Solar 'Flares'

Clos du Soleil Estate Reserve White 2015
"Oceans Terroir"

Uni and Northern Divine Caviar / Torched
Smoked Gindara / Fingerlime Geoduck / Citrus
Infused Green Apple / Sea Asparagus /
Nori Bottarga 'Sand'

Winemaker's Series Cabernet Franc 2016
"Pheasant in the Undergrowth"

Blackberry Birch Glazed Pheasant Breast /
Truffles / "fallen leaves" / Spruce Jus

Clos du Soleil Signature 2014
"Surrounded by the Essence of Cedar and Oak"
Charred Dry Aged Beef Tartare / Pickled Cassis
/ Maple Cured Yolk / Black Pepper Mint Oil /
Walnut Pemmican 'Soil'

Clos du Soleil Estate Reserve Red 2014 + 2012
"Forest Terroir: Transformation of an Image"
Fire Grilled Elk Striploin / Smoked Carrots /
Forest Mushrooms / Braised Plums / Fermented
Black Garlic Jus

Clos du Soleil Saturn 2017
"Rings around a Planet"
Mandarin Gelee Interwoven with Caramel,
White Chocolate-Peach, Pear, and Cinnamon
Orbits. Lime and Ginger Sorbet