

# CLOS DU SOLEIL & ANCORA WINEMAKER'S DINNER MENU

## 1ST COURSE

### CROQUETAS XO

seafood croquetas, xo sauce

*Wine Pairing: Chardonnay 2021*

## 2ND COURSE

### SMOKED PORK

pistachio condiment, white chocolate, red cabbage

*Wine Pairing: Capella 2021*

## 3RD COURSE

### LAMB NOISETTE

herb crusted noisette, pomme pure, tarragon sauce

*Wine Pairing: Syrah 2020*

## 4TH COURSE

### TENDERLOIN

Poivron sauce, sautee wild and cultivated mushrooms

*Wine Pairing: Signature 2019*

## 5TH COURSE

### PINEAPPLE

pineapple bubbles, cinnamon, coconut

*Wine Pairing: Saturn*