

CLOS DU SOLEIL & MAESTRO'S WINEMAKER'S DINNER MENU

RECEPTION

Pinot Gris 2021

Amuse-Bouche

1ST COURSE

Capella 2021

Butter Poached Lobster, Grilled Ruby Red Grapefruits,
Fennel & Baby Frisée Slaw, Vanilla Vinaigrette

2ND COURSE

Winemaker's Series Chardonnay 2021

BC Halibut, Asparagus, Caramelized Butternut
Squash, Sage Beurre Blanc

3RD COURSE

Winemaker's Series Syrah 2020

Duo of Braised Lamb & Grilled Chop, Pappardelle,
Double Smoked Bacon, Mint Oil & Toasted Pine Nuts

4TH COURSE

Célestiale 2020

Cinnamon Dusted Duck Breast, Taleggio Cheese
& Yukon Gold Mash, Blackberry Port Reduction

DESSERT

Saturn

Catalana Tart, Lemon Micro Sponge, Mandarin Foam,
Orange Confit, Burnt Fresh Meringue

COFFEE & TEA

Mignardises & Petits Fours

Orange Infused Fresh Madeleines

Hazelnut Dark Truffles