



CLOS DU SOLEIL & QUALICUM BEACH CAFÉ WINEMAKER'S DINNER MENU



WELCOME WINE

SESAME SHRIMP TOAST

smokey honey with goat cheese

paired with: 2022 FUMÉ BLANC



1ST COURSE

ROASTED SUNCHOKE & SABLEFISH DUMPLINGS

brown butter, chives

paired with: 2021 CAPELLA



2ND COURSE

BISON CARPACCIO

peppercorn crust, truffle aioli, parmesan, crispy capers

paired with: 2020 CÉLESTIALE



3RD COURSE

POTATO PAVÉ

venison tartare, pickled mushrooms, sage

paired with: 2020 SYRAH



4TH COURSE

HOUSE-SMOKED BRISKET

charred broccolini, baked beans, roasted corn salsa

paired with: 2020 SIGNATURE



5TH COURSE

MILLE FEUILLE

candied orange, marzipan, toasted almond

paired with: 2013 SATURN