

CLOS DU SOLEIL & WATER STREET CAFÉ WINEMAKER'S DINNER MENU

WSC

WELCOME WINE

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BABY SCALLOP CEVICHE

served on papadums

paired with: 2022 FUMÉ BLANC

WSC

1ST COURSE

SUNCHOKE BISQUE

roasted sunchoke chips

paired with: 2021 CAPELLA

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2ND COURSE

BISON TARTAR

herb focaccia crisps

paired with: 2020 CÉLESTIALE

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3RD COURSE

BRAISED LAMB SHANK

charred broccolini and panisse

paired with: 2020 SIGNATURE

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4TH COURSE

GNOCCHI IN TRUFFLE CREAM

wild mushrooms, shaved black truffle

paired with: 2020 SYRAH

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5TH COURSE

DARK CHOCOLATE SPONGE CAKE

pistachio mousse

paired with: 2013 SATURN



Please email wine@closdusoleil.ca with any food allergies