

CLOS DU SOLEIL X WILDLIGHT WINEMAKER'S DINNER MENU

WELCOME WINE

Clos du Soleil PINOT GRIS 2022

1ST COURSE

WILDLIGHT PESCATARIAN BOARD

Housemade salmon pastrami, beet cured ling cod, marinated Salt Spring Island Mussels, smoked albacore tataki, cod rilette, pickled sea asparagus, warm olives, rye, poppadom and nori crackers

paired with: CAPELLA 2017 & CAPELLA 2021

2ND COURSE

PACIFIC OCTOPUS & CHICKPEA SALAD

Chili & mint braised octopus, roasted chickpeas, romesco sauce, heritage greens mix, radishes, leeks & white balsamic vinaigrette

paired with: ROSÉ 2022

3RD COURSE

12-HOUR ROASTED GRASS-FED RIBEYE

With truffle gnocchi, sautéed mushroom & baby kale, maple glazed baby carrots, 2020 "Signature" wine jus

paired with: SIGNATURE 2013 & SIGNATURE 2020

SURPRISE TREAT

*Back-vintage library release of a very rare
Clos du Soleil ESTATE RESERVE wine!*

4TH COURSE

DESSERT PLATTER

"Rum" Baba

Chardonnay lime leaf syrup, orange cream

Summer Fruit Tart

Saturn-poached Okanagan peach, mandarin orange, yellow pears

Lemon Cheesecake

Candied spruce tips, Expression wine gel

paired with: SATURN 2022