

# BOTANIST

X *Clos du Soleil*

*Executive Chef, Hector Laguna*

| WELCOME COCKTAIL

| AMUSE

chorizo dauphine, cured egg, cultivated cream, SEA URCHIN

*2022 CLOS DU SOLEIL WINEMAKER'S SERIES PINOT GRIS*

| FIRST COURSE

perigord truffles, chives, fine herbs, CONFIT WHITE ASPARAGUS

*2022 CLOS DU SOLEIL CAPELLA*

| SECOND COURSE

young coconut, thai basil, coconut rice, cilantro, GRILLED FRENCH SNAILS

*2022 CLOS DU SOLEIL WINEMAKER'S SERIES CHARDONNAY*

| THIRD COURSE

tomato raisins, caramelized tomato emulsion, oregano, BUTTER POACHED KING CRAB

*2019 CLOS DU SOLEIL ESTATE RESERVE*

| FOURTH COURSE

crispy potato, onion mostarda, natural jus, OVEN ROASTED LAMB SADDLE

*2021 CLOS DU SOLEIL WINEMAKER'S SERIES SYRAH*

| DESSERT

whipped white chocolate green apple ganache, green apple sorrel sorbet, fresh apple,  
CARAMELIZED BRIOCHE

*2022 CLOS DU SOLEIL SATURN*

