

MENU

AMUSE BOUCHE

GREEN ASPARAGUS TARTELETTE

Scallop Crudo, Prosciutto Chips

paired with: Clos du Soleil 2025 Fumé Blanc

FIRST COURSE

POACHED NOVA SCOTIA LOBSTER SALAD (DF)

Heirloom Tomatoes, Sorbet and Jus, Semi-Dried Tomatoes, Aioli, Tarragon

paired with: Clos du Soleil 2024 Washington Series Rosé

SECOND COURSE

BONELESS GRILLED ALBERTA LAMB SADDLE

Lamb Lasagna, Artichoke, Fava Beans

paired with: Clos du Soleil 2022 Syrah

SIGNATURE VERTICAL

CLOS DU SOLEIL SIGNATURE VERTICAL TASTING

Clos du Soleil Signature 2010, 2013, 2015

THIRD COURSE

BRAISED WAGYU BEEF CHEEKS (GF)

Pomme Purée, Heirloom Carrots, Cipollini Onions

paired with: Clos du Soleil 2021 Signature

FOURTH COURSE

TROPICAL FRUIT TART

Mango Passionfruit Cream, Toasted Coconut Crumble,

Roasted Pineapple Compote, Mango Sorbet

paired with: Clos du Soleil 2022 Saturn

SEASONAL PETIT FOURS

Executive Chef: Stefan Hartmann

Sommelier: Sunil Yadav

Winemaker: Michael Clark

