

CLOS DU SOLEIL X RIVER'S EDGE WINE & DINE PAIRING AT PARK TOWN HOTEL, SK

APRIL 16, 2026

Chef: Viorel Magnea

Sommelier: Raquel Moleski

Winemaker: Michael Clark

1ST COURSE

PESTO GOAT CHEESE LOG

With sundried tomato and walnuts, alongside sweet potato rounds with camembert, cranberry and pecans.

paired with: Clos du Soleil ROSÉ 2024

2ND COURSE

STUFFED PORTOBELLO MUSHROOM

Served with a Parmesan cream sauce and arugula.

paired with: Clos du Soleil SYRAH 2022

3RD COURSE

RIBEYE STEAK

Served with green pepper corn sauce, garlic mashed potato, grilled asparagus and seared cherry tomatoes.

paired with: Clos du Soleil SIGNATURE 2021

DESSERT

MANGO PANNA COTTA

Served with vanilla meringue, shredded coconut, and mint leaves.

paired with: Clos du Soleil SATURN 2022

