



waterfront
restaurant

CLOS DU SOLEIL 20TH ANNIVERSARY WINEMAKER'S DINNER, WATERFRONT WINES, KELOWNA

5 course Wine Pairing Menu ~ \$170pp

WELCOME RECEPTION

PASSED CANAPES

Black Pepper Pork Sausage, Ball Park Mustard, Toasted Pretzel Bun

~

Poached Prawn, Coconut Nahm Jim, Cucumber Som Tam

~

Red Lentil Panisse, Preserved Lemon Yogurt, Cilantro

paired with: Clos du Soleil 2024 Rosé

FIRST COURSE

TUNA CRUDO

Wise Earth Radish & Turnips Lactic Kumquat, Aguachile

paired with: Clos du Soleil 2025 Fumé Blanc

SECOND COURSE

OREGANO LAMB KEBAB

Sumac & Roasted Pepper Sauce, Cabbage Pistachio, Naan

paired with: Clos du Soleil 2022 Syrah

MAIN COURSE

BEEF DUO

Roasted Dry Aged Striploin, Sour Cherry & Cocoa Braised Short Rib

Smoky Potato Perogies, Grilled Brassica

paired with: Clos du Soleil 2019 Signature (from Magnum)

DESSERT

STRAWBERRY RHUBARB TART

Vanilla Custard, Strawberries, Poached Rhubarb

White Chocolate Graham Crumb, Buttermilk Frozen Yogurt

paired with: Clos du Soleil 2022 Saturn