

# CLOS DU SOLEIL 20<sup>TH</sup> ANNIVERSARY WINEMAKER'S DINNER, RGE RD, EDMONTON

## WELCOME RECEPTION

### CANAPES

Magie de Madawaska | brioche crostini | strawberry | basil

*paired with: Clos du Soleil 2024 Rosé*

## FIRST COURSE

### SCALLOP

Lobster | seabuckthorn nage | charred ramp relish | hazelnut  
tuile | herb oil

*paired with: Clos du Soleil 2025 Fumé Blanc*

## SECOND COURSE

### DRY-AGED DUCK BREAST

Barley | nettle | pickled beech mushroom | fiddleheads | oxalis  
| nasturtium

*paired with: Clos du Soleil 2022 Syrah*

## THIRD COURSE

### ELK STRIPLOIN

Grilled asparagus | bacon sabayon | crispy bacon

*paired with: Clos du Soleil 2021 Signature*

## FOURTH COURSE

### NORTH COUNTRY BEEF ~ 60-DAY DRY- AGED STRIPLOIN

Confit pommes paillasson | morel | sauce au poivre | chive

*paired with: Clos du Soleil 2013 & 2015 Signature*

## DESSERT

*paired with: Clos du Soleil 2022 Saturn*