

BACCHUS

restaurant & lounge

# The Clos du Soleil Winemaker's Dinner

Join us at Bacchus Restaurant for an exclusive evening celebrating the wines of Clos du Soleil Winery, one of the Similkameen Valley's most acclaimed producers.

We will serve thoughtfully curated menu crafted by Executive Chef Stefan Hartmann, where each dish expertly paired with a selection of Clos du Soleil's premium wines including limited releases and winemaker's series selections, while learning about the philosophy, terroir, and craftsmanship behind each bottle.

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BACCHUS RESTAURANT  
845 HORNBY STREET  
VANCOUVER, BC

6:00PM – 10:00PM

WEDNESDAY, MAY 20<sup>TH</sup>, 2026



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## AMUSE BOUCHE

### **Green Asparagus Tartelette**

Scallop Crudo, Prosciutto Chips

*Clos du Soleil 2025 Fumé Blanc*

## FIRST COURSE

### **Poached Nova Scotia Lobster Salad (DF)**

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

*Clos du Soleil 2024 Rosé Washington Series*

## SECOND COURSE

### **Boneless Grilled Alberta Lamb Saddle**

Lamb Lasagna, Artichoke, Fava Beans

*Clos du Soleil 2022 Syrah*

*Clos du Soleil Signature vertical Tasting*

## THIRD COURSE

### **Braised Wagyu Beef Cheeks (GF)**

Pomme Purée, Heirloom Carrots, Cipollini Onions

*Clos du Soleil Signature 2021*

## FOURTH COURSE

### **Tropical Fruit Tart**

Mango Passionfruit Cream, Toasted  
Coconut Crumble, Roasted Pineapple Compote,  
Mango Sorbet

*Clos du Soleil 2022 Saturn*

### **Seasonal Petit Fours**

\$125.00 per person  
excluding gratuities & tax

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Executive Chef Stefan Hartmann  
Sommelier Sunil Yadav

