

alouette

Dine Out Vancouver 2023

49 per person

-TO BEGIN-

Beef Tartare

wagyu, shallots, cornichon, chives, truffle, egg yolk, parmesan, baguette

Wine pairing: Clos du Soleil Celestiale – Bordeaux blend from Similkameen Valley, BC 6oz 17 / 9oz 23

Sablefish Croquette

smoked black cod, potato, fresh herbs, sauce gribiche

Wine pairing: Clos du Soleil Capella – White Bordeaux blend from Similkameen Valley, BC 6oz 17 / 9oz 23

Beet Salad

endive, smoked cheese, seeds, sherry vinaigrette

Wine pairing: Clos du Soleil Capella – White Bordeaux blend from Similkameen Valley, BC 6oz 17 / 9oz 23

-MAIN COURSE-

Cassoulet

duck confit, cannellini, lardon, sausage, carrot, celeriac, fresh herbs

Wine pairing: Clos du Soleil Signature – Bordeaux blend from Similkameen Valley, BC 6oz 28 / 9oz 37

Bourguignon

short rib, onion, mushroom, carrot, potato, red wine veal jus

Wine pairing: Clos du Soleil Signature – Bordeaux blend from Similkameen Valley, BC 6oz 28 / 9oz 37

Pate au Gratinee

orechiette, mushroom, black truffle, mornay sauce, fresh herbs

Wine pairing: Clos du Soleil Chardonnay – from Similkameen Valley, BC 6oz 15 / 9oz 21

-LE DESSERT-

Chocolate Délice

dark chocolate, feuilletine, caramel popcorn



prices do not include taxes or gratuities