





# Wine Pairing Experience

### **Amuse Bouche**

Coconut Prawn

Blueberry Compote & Crunchy basil

Sylvanvale Rosé – 2020

Dry with a bright, dark pink colour & sweet berry aroma. A crisp refreshing wine that is somewhere between a rosé & a light red

#### Starter

Lemon Chicken & Cashew Salad

Grilled pineapple, garden greens, cocktail tomatoes, toasted cashew nuts, baby corn & pomegranate vinaigrette

Bukhosi Royal Bush Chenin Blanc - 2021

An intense aroma of citrus, apple & stone fruit with a touch of oak spice - lingering crisp finish

### **Intermediate**

Pork Belly

Star anise & caramel, port reduction

Bukhosi Royal Pinotage - 2021

An elegant finish, sense of cherry, hint of tobacco & nutmeg

## **Mains**

Lamb Fillet,

Sherry & exotic mushroom jus, charred baby carrots, potato pave, pecorino shavings

Family Reserve - 2006

This dry medium vintage wine that is elegant & well balanced with a sultry & herbaceous character, flavoured by dark fruit & cherries finished by a floral hint. This decadent wine has a ruby colour to garnet, a stewed fruit bouquet with a liquorice aftertaste

#### Dessert

Tiramisu

Dark chocolate shavings & seasonal fruits

Clos Malverne Honeydew - Winemaker's Secret

Espresso & dark chocolate truffles

R930,00

