

Wine Pairing Experience Menu

AMUSE-BOUCHE

SMOKED SALMON ROSE

Chipotle spiked avocado mousse

Paired with Dornier Cocoa Hills Rosé – 2023

Light salmon hue - A fresh dry & vibrant Rosé

STARTER

BILTONG & PROSCIUTTO ARANCINI

Crème Fraîche, crispy basil & preserved fig

Paired with Bukhosi Royal Chenin Blanc – 2021

Oaked spice on the nose, citrus, apple & stone fruit – lingering crisp finish

INTERMEDIATE

GREEN APPLE SORBET & BLACK PEPPER

Paired with Pongracz Brut

Green apple with crisp finish

MAINS

LAMB RIB-EYE

Port reduction, fondant potatoes, red wine pear, tender stem broccoli with
toasted buttery almond flakes

Paired with Sylvanvale Family Reserve - 2006

This decadent wine has a ruby colour that fades to garnet, a stewed fruit
bouquet with a liquorice aftertaste

DESSERT

DARK CHOCOLATE FONDANT

Crème Anglaise & fresh seasonal berries

Paired with Clos Malverne Honeydew

Winemakers secret

Merkava Cappuccino & Brandy Truffles

R1050