

Dinner – Pairing

3 COURSE

R350 (excluding wine)

R540 (including wine)

4 COURSE

R420 (excluding wine)

R640 (including wine)

5 COURSE

R480 (excluding wine)

R725 (including wine)

Hors d' Oeuvres

Springbok Carpaccio with petit peppadew and coriander herb salad

Notes: Spicy peppadews, petit coriander and sweet balsamic reduction speaks volumes with the spicy subtle sweetness of the wine.

Delair Graff Shiraz 2015 (Stellenbosch)

Starter

Prawn and Apricot Gelee with prawn, pancetta lemon and gooseberry salsa

Notes: The roasting of the prawn shells to make the gelee, really brings the pairing home, it complements the subtle oaky notes and awakens the apricot rich aromas on the palate

Delheim Family wines Chenin Blanc 2014 (Stellenbosch)

Or

Buttered Asparagus Spears with paprika hollandaise and petit parsley

Notes: The Chardonnay is wooded, giving it a slight smokiness which is encapsulated by the addition of paprika to the dish. The crispness and natural green notes in the chardonnay yearns for the butter in the hollandaise and finishes in rounded palatable pairing.

Bartinney Chardonnay 2015 (Stellenbosch)

Entrée

Coriander Crusted Ostrich with a crunchy homemade slaw

Notes: Earthy notes pair well with the spice notes of coriander crust and the flavour is bold enough to stand up to the robust and bold flavours of the more game like meat of the ostrich.

Rainbow's End Cabernet Franc 2011 (Stellenbosch)

Or

Slices of Chicken Supreme with Chorizo butter and bean ragout

Notes: The 13 months of lees contact lead to a rich, textured, broad and rounded mouth feel, yet appealingly fresh from the core acidity. The tomato chorizo ragout compliments the acidic & spicy notes and reveals a lingering peach & marzipan finish.

Boekenhoutskloof Semillon 2008 (Franschoek)

Sorbet

Mains

Winchester Deconstructed Beef Wellington with dark cherry deuchelle and sherry mushroom veloute'

Notes: The wellington (deconstructed to enable you to savour the flavours and allow the individual pairing of flavours with the wine) from the Blackberry notes of the wine linking with the dark cherry deuchelle, ending in a silky finish with the beef.

Bartiney Elevage 2010 (Stellenbosch)

Or

Strawberry Citrus Seared Salmon fennel, celeriac, peppadew, beetroot and strawberry kraut

Notes: The wine has notes of strawberry and soft rose water and almost a marshmallow finish. This matches well with the delicate yet stand out flavours of the salmon. Not overpowering either the wine or the dish.

Meinert Italian Job White Merlot 2013 (Devon Valley)

Dessert

Lemon and Lime Parfait with chilli lime shortbread

Notes: Even with this wine so young, It stamps itself dominant, Very prominent notes of sweet citrus and volumes of lime zest & passionfruit attributes on the nose which flow subtly onto the palate where the creaminess of the parfait brings to life the tropical feel & because of the dry lingering finish the tropical flavours stay with you long after you have finished.

Warwick Professor Black Sauvignon Blanc 2016 (Stellenbosch)