



**THE SHORTMARKET CLUB
VEGETARIAN TASTING MENU**

PADANG CORN

CAPE MALAY CHICKPEA

CRISPY JERUSALEM ARTICHOKE

Caperitif & Swaan Tonic

SAMBAL MATAH KOHLRABI

Sambal oelek, hot coconut oil, chilli, basil and fresh lime

Vuurberg White Blend 2016

WILD HONEY RED ENDIVE

Red endive dressed in burnt wild honey vinaigrette, smoked pecan nuts, roasted fennel and gorgonzola

Rall Grenache Blanc 2016

GLOBE ARTICHOKE BARIGOULE

Celeriac fondant puree, celery leaf gremolata, pear and capertif jus

Baumont Pinotage 2014

BURNT LEMON CELERIAC

Whipped tahini, mint and lentil dressing with crushed hazelnuts

Bouchard Finlayson Walker Bay Pinot Noir 2014

TANDOORI CAULIFLOWER

Toasted coconut masala sauce, peanut and lemongrass sambal, steamed jasmine rice, fresh coconut and tamarind chutney

Ridgeback Viognier 2016

STRAWBERRIES AND CREAM

Strawberries marinated in rose and darjeeling, vanilla sabayon, raspberry granita and meringue shards

Jordan Mellifera NLH Riesling 2016

MENU

730

WINE PAIRING

1230
