



## TASTING MENU

*(Dinner Only, No more than 6 guests per table)*

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### TUNA TARTARE

Hazelnut, burrata, aged balsamic and lardo

*Cape Rock White Blend 2017*

Ⓟ *Chamonix Reserve White Blend 2014*

### BUTTER ROASTED LOBSTER

Potato darphin, fennel gribiche, lobster shell hollandaise, fine herbs, poached quail egg

*Julien Schaal Mountain Vineyards Chardonnay 2017*

Ⓟ *Almenkerk Chardonnay 2016*

### WALDORF SALAD

Roasted pig cheek, red endive, smoked pecan nuts, apple terrine, date puree and gorgonzola

*Savage Follow the Line Cinsault 2017*

Ⓟ *Adi Badenhorst Ramnasgras Cinsault 2016*

### DUCK BREAST

Fig and walnut sauce vierge, burnt leek, polenta, gremolata with elderflower jus

*Spioenkop Pinot Noir 2015*

Ⓟ *Storm Ignis Pinot Noir 2017*

### CHOCOLATE GLACÉ

Castagnole fried in coconut oil, tonka and vanilla cream, burnt white chocolate ice cream

*Bosman Dolce Primitivo 2016*

Ⓟ *Overgaauw Cape Vintage Port 1998*

<b>MENU PRICE</b>	<b>750</b>
<b>STANDARD WINE PAIRING</b>	<b>410</b>
<b>PREMIUM WINE PAIRING</b> Ⓟ	<b>720</b>

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Please note that this menu must be selected by all the guests at the table. Tasting menu for no more than 6 guests per table. Unfortunately no exceptions will be made.

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