



## VEGETARIAN TASTING MENU

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### WALDORF SALAD

Red endive, smoked pecan nuts, poached quince, date puree and gorgonzola

*Thorne and Daughters Copper Pot Pinot noir 2018*

Ⓟ *Adi Badenhorst Ramnasgras Cinsault 2016*

### RICOTTA RAVIOLI

Wild mushroom en papillote, Fig leaf baked ricotta, parmesan velouté and baked celeriac

*Spioenkop Pinot Noir 2015*

Ⓟ *Storm Ignis Pinot Noir 2017*

### PRESERVED ARTICHOKE

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

*Julien Schaal Mountain Vineyards Chardonnay 2017*

Ⓟ *Almenkerk Chardonnay 2016*

### TANDOORI CAULIFLOWER

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

*Ridgeback Viognier 2018*

Ⓟ *Thorne and Daughters Rocking Horse 2016*

### CHOCOLATE GLACÉ

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

*Bosman Dolce Primitivo 2016*

Ⓟ *Overgaauw Port 1998*

<b>MENU</b>	<b>570</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. No substitutions. Unfortunately no exceptions will be made.