



TASTING MENU

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

TUNA TARTARE

Hazelnut, burrata, aged balsamic and lardo

Cape Rock White Blend 2017

Ⓟ *Chamonix Reserve White Blend 2015*

DUCK LIVER AND FOIE GRAS PARFAIT

Venison carpaccio, burnt honey dressing, Jerusalem Artichoke crisps and poached Quince

Jordan Mellifera Riesling 2018

Ⓟ *Adi Badenhorst Ramnasgras Cinsault 2016*

BUTTER ROASTED LOBSTER

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

Julien Schaal Mountain Vineyards Chardonnay 2017

Ⓟ *Almenkerk Chardonnay 2016*

ROASTED QUAIL

Stuffed with pork, dates and smoked duck liver.
Pan fried wild mushrooms, pomme purée,
lentil provençal

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

Ⓟ *Overgaaauw Cape Vintage Port 1998*

MENU PRICE	875
STANDARD WINE PAIRING	410
PREMIUM WINE PAIRING Ⓟ	720

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.
