

LOVE IS ON THE MENU

Silver Six-Course Experience

An evening of romance, refined flavours, and perfectly paired wines

Welcome Drink

Boschendal Pinot Noir / Chardonnay OR Demi

Amuse-Bouche

Smoked Salmon Roulade

Parmesan disc

Potage

Vichyssoise

A velvety soup of sautéed leeks, onions, potatoes, cream and chicken stock

Paired with 42 One Formation Pinot Noir

OR

Roasted Tomato Soup

Australian roasted tomato and bell pepper soup with herb croutons

Paired with Neethlingshof Sauvignon Blanc or Chenin Blanc

Palate Cleanser

Lemon & Mint Sorbet

Entrée

Fillet of Kingklip

Parmesan, mussel and herb crust, lightly buttered baby vegetables, rustic potatoes and a light fish velouté

Paired with Lomond Pinot Noir

OR

Tournedos Rossini

Herb-crusted fillet of beef, dauphinoise potatoes, baby asparagus melody and cognac sauce

Paired with Eagle's Nest Merlot or Bulls Eye Post House Cabernet Sauvignon

Vegetarian Option

Green Risotto Pakora Balls

Served with Natal curry sauce and tempura vegetables

Paired with Lomond Pinot Noir

Dessert

Crème Brûlée

Berry coulis, chocolate-dipped strawberry and vermicelli biscuit

Paired with Muscadel

Friandise

French Truffles & Petit Fours

Served with freshly brewed coffee or tea