

SOUTH AFRICAN **WINE DINNER**

May 29, 2019

Meet the Wine Maker!

1st Course - *Bloem White Blend 2018*

Smoked Snoek (Trout) Pate, Everything Ciabatta

2nd Course - *Remhoogte Honeybunch*

Chenin Blanc 2018

Sea Scallops, Grapefruit and Rocket Salad

3rd Course - *Natte Valleij Cinsault 2017*

Braised Pork Belly, Olive Oil Smashed Potatoes,
Braising Jus

4th Course - *Remhoogte Vantage Pinotage 2017*

Lamb Curry Sosaties, Sweet onion Wild Rice,
Apricot Jam

5th Course - *Remhoogte Chronicle Cape*
Estate Blend 2015

Braai- Marinated Flank steak, Roasted
Cauliflower with Ricotta and Chorizo, Gremolata

Dessert -

Koeksisters with Caramel Dipping Sauce