

Summer Easter Dinner Menu



Amuse Bouche



*3 Fresh Dressed West Coast Oysters With
Mignonette | Asian Or Ponzu
(Suggested Pairing GP Brut Rosé)*

Or

*Franschhoek Trout, Smoked Trout, Miso Horseradish,
Avocado, Cucumber
(Suggested Pairing Grande Provence Sauvignon Blanc)*

Or

*Confit Heirloom Tomato, Fresh Tomato, Tomato
Emulsion, Basil Crisp, Aerated Basil, Bocconcini
(Suggested Pairing Grande Provence Angel Tears Rose)*

Or

*Chicken Liver Parfait, dukka, onion jam, fried chicken lolly,
crispy pancetta, smoked cauliflower, parmesan
(Suggested Pairing, Grande Provence Chenin Blanc)*



Chef Taster



*Line Fish, Squid, Baby Gem, Courgette, Grilled
Sweet Potato Snap Pea, Fennel Blanc
(Suggested Pairing Grande Provence White)*

Or

*Sous Vide Rack Lamb, turkey ballotine, Buttered Vegetables,
Green Chutney, Roasted Buckwheat, Mushroom, Jus
(Suggested Pairing Grande Provence Red)*

Or

Aged Beef Fillet, Braised Beef Brisket, Cafe Au Lait, Charred
Tender stem Broccoli, Baby Leek, Grilled Carrot, Biltong, Jus
(Suggested Pairing Grande Provence Shiraz)

Or

Corn Risotto, Buttered Sweetcorn, Smoked Cheese,
Popped Sorghum, Lemon Truffle
(Suggested Pairing Grande Provence Chardonnay)



Palate Cleanser



Vanilla Bean Panna Cotta, White chocolate cremeaux,
Fresh Raspberry, Meringues MCC Strawberry Consommé
(Suggested Pairing Grande Provence Muscat)

Or

Chocolate Forest Valrhona Chocolate Terrine, Cherry,
Matcha White Chocolate, Sphere, Yuzu, Passion Fruit
Cremeaux, Popping Candy Chocolate Sorbet
(Suggested Pairing Grande Provence Muscat)



Sides @ R70

Seasonal Salad / Rustic Fries / Broccoli & Feta

R925 Per Person / Pairing R1130

GRANDE PROVENCE

Heritage Wine Estate

1694

FRANSCHHOEK • SOUTH AFRICA