

Festive Menu

By Head Chef Anvor Fortuin

STARTERS

3 Freshly dressed West Coast Oysters
(Suggested pairing, Grande Provence Brut Rosé)

Sous vide line fish, bean curd, asparagus, salted egg yolk, fish bone foam
(suggested pairing, Grande Provence Sauvignon Blanc)

Beetroot, burned chevin, cranberry, beetroot crisp, mousse
(suggested pairing, Grande Provence Chardonnay)

Crayfish, crayfish bisque, mango, risotto, coriander
(suggested pairing, Grande Provence Sauvignon Blanc)

Ceviche, blood orange, fennel, ponzu, lemon gel, caviar
(suggested pairing, Grande Provence Sauvignon Blanc)

MAINS

Beef fillet, shortrib kromeski, crusted onion, biltong, sweet potato, truffle, sauce bordelaise
(suggested pairing, The Grande Provence Red)

Local line fish, zucchini cylinder, lemon basil, yuzu, umami butter sauce
(suggested pairing, Grande Provence Amphora)

Juniper smoked duck, confit duck leg, butternut, black garlic, turnip, jus
(suggested pairing, Grande Provence Shiraz)

Baby leek risotto, jerusalem artichoke, leek, snap pea, lemon truffle
(suggested pairing, The Grande Provence White)

DESSERTS

Vanilla bavarois, lemon, honey, lavender, curd
(suggested pairing, Grande Provence Muscat)

Chocolate forest, crèmeux, pearls, popping candy, micro-sponge, twig
(suggested pairing, Grande Provence Muscat)

Passion fruit cylinder, honeycomb, chocolate snow, mango, gelato
(suggested pairing, Grande Provence Muscat)

GRANDE PROVENCE
Heritage Wine Estate
1694
FRANSCHHOEK • SOUTH AFRICA