

# Summer Dinner Menu

By Head Chef Anvor Fortuin

*3 Fresh Dressed West Coast Oysters - R150*  
With Mignonette | Asian or Ponzu  
(Suggested pairing, Grande Provence Brut Rosé)

## STARTERS

*Sous vide line fish*, bean curd, asparagus, salted egg yolk, fish bone foam  
(suggested pairing, Grande Provence Sauvignon Blanc)  
-R195

*Beetroot*, burned chevin, cranberry, beetroot crisp, mousse  
(suggested pairing, Grande Provence Chardonnay)  
-R185

*Smoked pork*, rilette, croquette, apple, fennel, crackling, vermouth  
(suggested pairing, Grande Provence Merlot)  
-R210

*Quail supreme*, lollipop, sunflower ragu, onion and pan jus  
(suggested pairing, Grande Provence Chenin Blanc)  
-R215

*Ceviche*, blood orange, fennel, ponzu, lemon gel, caviar  
(suggested pairing, Grande Provence Sauvignon Blanc)  
-R195

## MAINS

*Beef fillet*, shortrib kromeski, crusted onion, biltong, sweet potato, truffle,  
sauce bordelaise  
(suggested pairing, The Grande Provence Red)  
-R350

*Local line fish*, zucchini cylinder, lemon basil, yuzu, umami butter sauce  
(suggested pairing, Grande Provence Amphora)  
-R310

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

-R345

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

-R290

### *Sides @ R75*

Seasonal Salad / Rustic Fries / Herb Mash

### *DESSERTS*

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

-R145

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

-R165

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

-R150

2 -course menu - R550 per person

3-course Menu - R720 per person

3-course wine pairing menu - R1080 per person

GRANDE PROVENCE

Heritage Wine Estate

1694

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