

3 Fresh Dressed West Coast Oysters With Mignonette |
Asian Or Ponzu RI50
(Suggested Pairing GP Brut Rosé)

Dinner

Amuse Bouche



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

Or

Venison, Tataki, Nigiri, Ponzu, Wasabi, Shimiji, Jalapeno,
Chorizo
(Suggested Pairing *Grande Provence Cabernet Sauvignon*)

Or

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



Chef Taster



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

Or

Sous Vide Lamb, Morogo, Edamame, Pomme Puree, Lamb Ribbertjies,
Parsnip, Broccoli, Jus
(Suggested Pairing *Grande Provence Red*)

Or

Juniper Smoked Duck Breast, Liver Parfait, Confit Duck, Black Garlic, Lollipop
Gooseberry, Turnips, Jus de Canard
(Suggested Pairing *Grande Provence Merlot*)

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

Frozen Honeycomb Parfait, Chocolate Twig, Lemon Curd, White
Chocolate Snow, Passion Fruit Gelato
(Suggested Pairing Grande Provence Muscat)

Or

Sorbet, With Seasonal Fruit

Or

Cheese Plate

Sides @ R70

Seasonal Salad / Rustic Fries / Broccoli & Feta

R975 Per Person

Add Wine Pairing R1400 Per Person

GRANDE PROVENCE

Heritage Wine Estate

1694

FRANSCHHOEK • SOUTH AFRICA