

## *Summer 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*)



### *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)*



*Petit Four*



*Sides @ R70*

*Seasonal Salad / Rustic Fries / Broccoli & Feta*

*R1295 Per Person*

GRANDE PROVENCE

Heritage Wine Estate

1694

FRANSCHHOEK • SOUTH AFRICA