

Valentine's Day Lunch & Dinner

Starter

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

Intermediate

Three Way Pork, Cider Braised Pork Belly, Pork Filled Wonton, Pork Crackling, Caramelized Roast Sweet Potato, Pak Choi, Spring Onion, Rice Crisp, Five Spice Jus
(Suggested Pairing Grande Provence Chardonnay)

Main

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 Tenderstem 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)

Dessert

Rose Water Infused Berry Dome, blackberry, raspberry meringue, mcc jelly, cotton candy, lychee granite

Or

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

Lunch R925pp (includes Chefs Taster)

Dinner R1295pp (includes Amuse Bouche, Palate Cleanser & Petit Four)



GRANDE PROVENCE
Heritage Wine Estate

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