

Cavalli

WINTER SET MENU

R350

Cavalli wine pairing R425

International Wine Pairing: R485

AMUSE BOUCHE

FIRST COURSE

Slow-cooked local octopus, fermented black garlic aioli, apple, squid ink crisp, radish, fynbos dressing

Cavalli 'Pink Pony' Grenache Noir 2015

Finca Sopenia Altosur Torrontes 2012

SECOND COURSE

Barley & mushrooms, parmesan custard

Cavalli 'Vendetta' Viognier/Verdelho 2016

La Bascula 'Heights Of The Charge' Verdejo 2012

THIRD COURSE

Confit duck leg, orange, fennel marmalade, mustard pommes mousseline, black kale

Cavalli 'Nightmare' Shiraz/Grenache 2015

Peachy Canyon Bin 119 Zinfandel 2010

FOURTH COURSE

Tonka bean crème caramel, palmier

Coffee/Tea

PETIT FOURS

VEGETARIAN SET MENU

R300

Cavalli wine pairing R375
International Wine Pairing: R435

AMUSE BOUCHE

FIRST COURSE

Parsnip, truffle & honey velouté, 65°c free range egg, mushroom ragout, crispy enoki, smoked crème fraiche

Cavalli 'Pink Pony' Grenache Noir 2015
Finca Sophenia Altosur Torrontes 2009

SECOND COURSE

Barley & mushrooms, parmesan custard

Cavalli 'Vendetta' Viognier/Verdelho 2016
La Bascula 'Heights Of The Charge' Verdejo 2011

THIRD COURSE

Pearl couscous risotto, red pepper, homemade almond yoghurt, pickled naartjies, kale crisp

Cavalli 'Nightmare' Shiraz/Grenache 2015
Peachy Canyon Bin 119 Zinfandel 2010

FOURTH COURSE

Tonka bean crème caramel, palmier

Coffee/Tea

PETIT FOURS