

*Cavalli*

**SPRING MENU**

# SPRING SET MENU

R500

*Cavalli wine pairing R650*

## AMUSE BOUCHE

*Cavalli 'Capriole' MCC 2017*

## FIRST COURSE

Grass fed beef tartare, cured egg yolk, asparagus, heirloom beetroot carpaccio, orange, brick pastry

*Cavalli 'Pink Pony' Grenache Noir 2018*

## SECOND COURSE

Smoked hake risotto, fresh peas, sous vide egg, bonito flakes, crispy nori

*Cavalli 'Filly' Chenin Blanc 2019*

## PALATE CLEANSER

## THIRD COURSE

Slow cooked spring lamb neck, crispy sweetbreads, potato fondant, broad beans, bacon jam, chipotle

*Cavalli 'Colt' Cabernet Sauvignon 2017*

## FOURTH COURSE

Ginger brioche, crème brûlée, caramelized banana, praline tuile, salted caramel ice cream

*Coffee/Tea*

## PETIT FOURS

# VEGETARIAN SET MENU

R350

*Cavalli wine pairing R500*

## AMUSE BOUCHE

*Cavalli 'Capriole' MCC 2017*

## FIRST COURSE

Heirloom carrot, orange & ginger velouté, pearl  
couscous, orange crème fraîche, sweet potato crisps

*Cavalli 'Pink Pony' Grenache Noir 2018*

## SECOND COURSE

Cauliflower & chive risotto, pickled shaved stem,  
parmesan & sage

*Cavalli 'Filly' Chenin Blanc 2019*

## PALATE CLEANSER

## THIRD COURSE

King oyster mushroom steak, miso aubergine, crispy shimeji,  
Madagascan green peppercorn sauce, yeast & sesame crumb

*Cavalli 'Colt' Cabernet Sauvignon 2017*

## FOURTH COURSE

Ginger brioche, crème brûlée, caramelized banana,  
praline tuile, salted caramel ice cream

*Coffee/Tea*

## PETIT FOURS