

CAVALLI
SPRING SET MENU

SPRING SET MENU :R500
CAVALLI WINE PAIRING: R270

AMUSE BOUCHE

Cavalli 'Capriole' MCC Chardonnay 2018

FIRST COURSE

*Beetroot cured trout, fresh peas, broad beans, lime
crème fraiche, pickled radish, brick pastry*

Cavalli 'Pink pony' Grenache Noir 2019

SECOND COURSE

*Grilled line fish, smoked Saldanha Bay mussels,
roasted sweet pepper, bisque*

Cavalli 'Filly' Chenin Blanc 2019

PALATE CLENSER

THIRD COURSE

*Spring lamb, shoulder, sweetbreads, hasselback
potato, heirloom carrot cooked in lamb fat*

Cavalli 'Colt' Cabernet Sauvignon 2017

FOURTH COURSE

*White chocolate & almond mille-feuille,
guava curd, coconut ice cream*

De Wetshof 'Edeloes' 2006

PETIT FOURS

VEGETARIAN SET MENU : R400

CAVALLI WINE PAIRING: R270

AMUSE BOUCHE

Cavalli 'Capriole' MCC Chardonnay 2018

FIRST COURSE

*Celeriac & apple velouté, mushroom & barley ragout,
free range poached egg, parmesan crisp*

Cavalli 'Pink pony' Grenache Noir 2019

SECOND COURSE

*Mushroom & chestnuts, herb tagliatelle,
vegan chive ricotta & Swiss chard*

Cavalli 'Filly' Chenin Blanc 2019

PALATE CLENSER

THIRD COURSE

*Spring pea & herb risotto, mozzarella croquettes,
asparagus, roasted sweet peppers, mustard leaf*

Cavalli 'Colt' Cabernet Sauvignon 2017

FOURTH COURSE

*White chocolate & almond mille-feuille,
guava curd, coconut ice cream*

De Wetshof 'Edeloes' 2006

PETIT FOURS