

*Cavalli*

**CHEF'S MENU**

**R650**

*Wine Pairing: R300*

fired mushroom, furikake  
blistered peppers, fleur de sel, olive oil  
smoked snoek churros  
sourdough, bone marrow, trout roe  
hereboontjie hummus

aged yellowtail pastrami, tomatillo, daikon

*Cavalli 'Capriole' Blanc de Blanc 2018*

steamed mussels, tempura waterblommetjies, beurre blanc

*Cavalli 'Filly' Chenin Blanc 2020*

eggplant heart, garlic caramel, shiitake

*Cavalli 'Foil' Chardonnay 2017*

karoo lamb, groenboontjie-bredie, whole lemon, fennel

*Cavalli 'Colt' Cabernet Sauvignon 2017*

caramel pear, parmesan, burnt onion, lavender

*Cavalli 'Cremello' Chenin/Chardonnay/Verdelho 2018*

poached guava, cardamon custard, naartjie

*Cavalli 'Pink Pony' Grenache Rose' 2020*

petit fours

**VEGETARIAN  
CHEF'S MENU  
R500**

*Wine Pairing: R300*

fired mushrooms, furikake  
blistered peppers, fleur de sel, olive oil  
potato churros  
sourdough – peppery leaf pesto  
hereboontjie hummus

green salad

*Cavalli 'Capriole' Blanc de Blanc 2018*

eggplant heart, garlic caramel, shiitake

*Cavalli 'Filly' Chenin Blanc 2020*

cauliflower risotto, curry, ginger, dates

*Cavalli 'Foil' Chardonnay 2017*

leek, sunchoke, sultana, celery

*Cavalli 'Colt' Cabernet Sauvignon 2017*

caramel pear, parmesan, burnt onion, lavender

*Cavalli 'Cremello' Chenin/Chardonnay/Verdelho 2018*

cheesecake, berry, lemon, hazelnut

*Cavalli 'Pink Pony' Grenache Rose' 2020*

petit fours