



CAVALLI

STELLENBOSCH

CHEF'S MENU

R595

Wine Pairing: R295

SNACKS

fired mushroom, furikake
topioca, curry, apricot

BREAD

sourdough and butter

FIRST COURSE

heirloom tomato, white balsamic jelly, tomato glaze
Cavalli Capriole MCC

SECOND COURSE

butternut, langoustine, smoked fishbone velouté
Cavalli Reserve Chenin Blanc

THIRD COURSE

potato gnocchi, gruberg cheese, lardo, pickled onion
Cavalli Reserve Chardonnay

FOURTH COURSE

angus beef, umami hollandaise, horseradish
Cavalli Cabernet Sauvignon

FIFTH COURSE

saffron pannacotta, pineapple, lime, basil
Muratie "Amber Forever"

PETIT FOURS

**VEGETARIAN
CHEF'S MENU
R565**

Wine Pairing: R285

SNACKS

fired mushroom, furikake
topioca, curry, apricot

BREAD

sourdough and butter

FIRST COURSE

heirloom tomato, white balsamic jelly, tomato glaze
Cavalli Capriole MCC

SECOND COURSE

artichoke, avocado, salsa verde, pine nuts
Cavalli Reserve Chenin Blanc

THIRD COURSE

potato gnocchi, gruberg cheese, pickled onion
Cavalli Reserve Chardonnay

FOURTH COURSE

seaweed risotto, mushrooms, miso vinaigrette
Cavalli "Cremello" White Blend

FIFTH COURSE

saffron pannacotta, pineapple, lime, basil
Muratie "Amber Forever"

PETIT FOURS