

Food and Wine Pairing Menu

R348 per person

1st Course

Cured Salmon Trout

With potato croquettes, lemon drizzle, salmon trout caviar, crispy spring onion and a cream cheese panna cotta

Served with Clos Malverne Sauvignon Blanc

Or

Spicy Creamy Seafood Pot

With chili, coriander, ginger, prawns, calamari and mussels

Served with Clos Malverne Sauvignon Blanc

Or

Roast Pear and Gorgonzola

With walnuts, cape gooseberries, crispy melba toast and mixed baby leaves

Served with Clos Malverne Chardonnay

2nd Course

Duck Liver Mousse

With makataan preserve, port reduction, crispy crushed Parma ham and melba toast

Served with Clos Malverne Honey dew

Or

Beetroot and Sunflower Arancini

Stuffed with goats cheese served with butternut puree, rocket pesto and honey coated sunflower crumbs

Served with Clos Malverne Cab/Merlot

Or

Oaked Smoked Beef and Mushroom

Beef Carpaccio with mushroom dust, shimiji mushrooms, humus, sundried tomato strips, dried olives, grana padano and vinaigrette

Served with Clos Malverne Cab/Merlot

3rd Course

Asparagus and Mascarpone Ravioli

With a lemon and chili sauce, olive oil drizzle, grana padano and pea shoots

Served with Clos Malverne Sauvignon Blanc

Or

Grilled Fillet Steak (R28)

Grilled fillet steak served with gruyere and chive potato puffs, mixed exotic mushroom, brandy jus, broccoli puree and bone marrow

Served with Clos Malverne Auret

or

Grilled Springbok Loin (R28)

With a corn salsa, butter bean puree, crispy parsnip and a red wine jus

Served with Clos Malverne Pinotage reserve

or

Deboned Chicken Thigh

Stuffed with crispy bacon, feta and herbs, served with champ, baby onions, watercress and lemon caper butter.

Served with Clos Malverne Cabernet/shiraz

or

Sage and Pine Nut sous Vide Pork Fillet

Wrapped in black forest ham served with pine nut salsa verde, smoked black olive puree, tomato jus and creamy leek polenta

Served with Clos Malverne Merlot

or

Poached Line Fish

With pea mash, black garlic puree, saffron sauce, tomato and fennel salsa and potato crisps

Served with Clos Malverne Sauvignon Blanc

4th Course

Coffee and Chocolate

Dark chocolate mousse, white chocolate and coffee mousse, chocolate crumbs, coffee meringues and whiskey caramel

Served with Clos Malverne Le Café Pinotage

or

Guava Tart

With custard panna cotta, fig tuile biscuit and quince and ginger puree

Served with Clos Malverne Honey dew

or

Pear Tarte Tatin

With gorgonzola and caramelized ginger ice cream, white chocolate powder and lemon curd

Served with Clos Malverne Merlot

Please note a discretionary 12.5% gratuity will be added to your bill for tables of 6

or more