

The Restaurant

@ Clos Malverne Wine Estate

Gourmet Evening January 2018

R558 per Person

Welcoming drink Clos Malverne Sauvignon Blanc Brut

Asian spiced seabass

Turnip puree, micro coriander, julian vegetables, chilli ginger butter, salmon caviar

Served with Sauvignon Blanc

Duck and beetroot

Beetroot puree, baby beets, pickled shitake mushrooms, pistachio crumble, roasted duck breasts, duck liver mousse, smoked blueberries

Served with Clos Malverne Pinotage reserve

Sorbet

Slow roasted lamb shoulder

Mint jelly, apricot puree, thyme and lemon croquette, baby carrots, baby onions, black garlic puree, red wine jus

Served with Clos Malverne Auret

Citrus and goats cheese

Orange jelly, cashew nut crumbs, lemon curd, grape fruit, olive melba

Served with Clos Malverne Merlot

Smoked popcorn panna cotta

Caramel coated popcorn, explosive lemon short bread, salted caramel, rooiboss meringue, lemon jelly

Served with Clos Malverne Honey dew

Please note a discretionary 12.5% gratuity will be added to your bill