

# Food and Wine Pairing Menu

R348 per person including the wine

## 1<sup>st</sup> Course

### Thai Style mussels

Served with pickled ginger, dried chili micro herbs and freshly baked bread

*Served with Clos Malverne Sauvignon Blanc*

*Or*

### Pear, walnut and gorgonzola salad

With gorgonzola croquettes, roasted pears, walnuts and a fennel- cream fraiche dressing

*Served with Clos Malverne Chardonnay*

*Or*

### Salmon and Prawn

Salmon mousse terrine and prawns marinated with lime, chili, coriander and ginger

*Served with Clos Malverne Sauvignon Blanc*

## 2<sup>nd</sup> Course

### Pan fried sage and pine nut gnocchi

Served with chili butternut puree, crispy sage leaves and a roasted garlic cream sauce

*Served with Clos Malverne Chardonnay*

*Or*

### Grain Fed beef Carpaccio

With crispy capers, a 10 year aged balsamic vinaigrette, grana padano and dried tomatoes

*Served with Clos Malverne Cab/shiraz*

*or*

### Chili and honey sticky pork belly

Served with mustard and sesame red cabbage coleslaw with a seven spice jus and a carrot puree

*Served with Clos Malverne Cab/shiraz*

## 3<sup>rd</sup> Course

### Pan Fried Line fish

Served with tempura mussels, fennel puree, butternut mash, white wine veloute and dried tomato disks

*Served with Clos Malverne Sauvignon Blanc*

*Or*

## **Grilled Fillet Steak (extra charge of R28)**

Crusted in dried forest mushrooms with crispy bacon, fondant potato, mixed mushroom, wilted spinach, truffle and a bone marrow jus

*Served with Clos Malverne Auret*

*Or*

## **Grilled Springbok Loin (extra charge of R28)**

Served with red onion marmalade, red wine jus, roasted beetroot, wilted spinach, a feta and thyme potato croquette and crispy onions

*Served with Clos Malverne Pinotage reserve*

*Or*

## **Parmesan crusted chicken breast**

Served with a egg noodles with a lemon and herb sauce, cocktail tomatoes, pak choi, ginger, garlic and crispy black forest ham

*Served with Clos Malverne Chardonnay*

*or*

## **Lamb Rogan Josh**

Traditional Persian curry served with sambals, lemon rice and crispy poppadum's

*Served with Clos Malverne Cab/Shiraz*

*or*

## **Stuffed tomato and lentil**

Served with lightly curried red lentils, cauliflower puree, sweet potato mash, and a creamy lemon sauce

*Served with Clos Malverne Auret*

## **4<sup>th</sup> Course**

### **Pineapple and coconut**

Pineapple fridge cheesecake with coconut meringue and pistachio brittle

*Served with Clos Malverne Honey dew*

*Or*

### **Dark Chocolate Mousse tart**

Served with orange and white chocolate parfait

*Served with Clos Malverne Pinotage Reserve*

*Or*

### **Strawberry delight**

With balsamic marinated strawberries, vanilla pod panna cotta, dried strawberries and black pepper short bread

*Served with Clos Malverne Honey dew*

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