

# The Restaurant

@ Clos Malverne Wine Estate

## Gourmet Menu – Friday 29 October

**R595 per person**

Welcoming drink Clos Malverne Sauvignon Blanc Brut

### **Smoked Kudu Carpaccio**

Ponzu jelly, chilli emulsion, kimchi, pickled radish, coriander

*Served with Clos Malverne Cab/Merlot*

### **Aromatic Coconut Broth**

Chicken roulade, pickled mushroom, herb oil, basil seeds

*Served with Clos Malverne Sauvignon Blanc*

Sorbet

### **Seared Norwegian Salmon**

Salsa verde velouté, confit baby fennel, lemon & dill potato puree, semi dried tomato

*Served with Clos Malverne Chardonnay*

### **Goats Cheese & Onion Marmalade Tart**

Balsamic raisins, crispy capers, olive tapenade

*Served with Clos Malverne Merlot*

### **Salted Caramel Parfait**

Gooseberries, peanut butter crumble, apricot gel

*Served with Clos Malverne Honeydew*

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