

The Restaurant

@ Clos Malverne Wine Estate

Gourmet Menu – Friday 26 November

R595 per person

Welcoming drink Clos Malverne Sauvignon Blanc Brut

Tuna Tartare

Yuzu compressed watermelon, avocado, nori sago cracker, edamame puree

Paired with Clos Malverne Sauvignon Blanc

Beef Short Rib Croquette

Slow braised, black bean, miso corn velouté

Paired with Clos Malverne Cabernet Merlot

Sorbet

Trinity of Pork

Slow cooked belly, grilled rib, confit shoulder, potato fondant, charred cauliflower & sage puree, fine beans, jus gras

Paired with Clos Malverne Auret

Gorgonzola Textures

Mousse, butter, crumble, toasted brioche, honey walnuts, poached pear

Paired with Clos Malverne Merlot

Black Forest “Royale”

Chocolate sponge, chocolate royal, fromage blanc mousse, cocoa crumble, cherry sorbet, kirsch jelly

Paired with Clos Malverne Honeydew

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