



SERIES 2 OF NEW WORLD WINE CHAPTER 1 FOOD PAIRING MENU (SOUTH AFRICA INSPIRED DISHES)

Date: Thursday, 25th January.

Time: 7pm - Reception. 7:15pm - Wine Education. 7:30pm - Dinner starts. 9:30pm - Dinner Ends.

Venue: 2/F, The Four Peaks Restaurant

Dress Code : Smart Casual (No shorts, sneakers, or shirts without collar for gentlemen)

Special Price: Only \$695 per pax.

RECEPTION:

Boschendal Estate, Methode Cap Classique Grand Cuvee Brut, 2016

Canape`s

FIRST COURSE

Boschendal Estate, Sommelier Selection Chenin Blanc, 2022

Pan seared scallops, butternut squash puree, fennel & apple salad

SECOND COURSE

Boschendal Estate, Sommelier Selection Pinotage, 2019

Smoked SA Boerewors, cheddar polenta, chakalaka, sourdough

MAIN COURSE

Boschendal Estate, Special Cuvee Nicolas, 2021

Boschendal Estate, Appellation Series Stellenbosch Cabernet Sauvignon, 2019

Spiced Venison Loin, curried lamb vetkoek, creamed baked potatoes, spicy aubergine stew

DESSERT

Boschendal Estate, Heritage Collection Vin d'Or Noble Late Harvest, 202

Malva Pudding, brandy snaps, crème anglaise, vanilla ice-cream

Coffee or Tea