Winter 2011 Epicurion Menu

The wine in this menu were selected by Chantel for your enjoyment of her cuisine and will be served in the volumes indicated. You may at any time request a refill of your glass.

Amuse-Bouche

Fresh Oysters with Grapefruit Lemon Foam

Entrées

Fantasy Forest

with

Lamberti Pinot Grigio Santepietre 2009 (50ml.)

Attractive light floral notes with hints of honey and citrus. Well structured, dry, elegant and fruity with balanced hints of peach, crushed nuts, some classic melon oiliness and minerals.

and

Duck Terrine with Pain de Epice

with

Zevenwacht Gewurztraminer 2010 (50ml.)

Rose petal nose, succulent palate. Rich and full with tangy acidity.

Premiers Plats

Corbeille de Fleurs avec les Légumes Saisonniers

with

Paul Cluver Estate Close Encounter Riesling 2010 (50ml.)

The nose is quite expressive with flavours ranging from Granny Smith apple and lime, to citrus peel, with gentle floral tones. The wine shows great balance, minerality and style, with great interplay between the naturally retained residual sugar and acidity. Lovely luscious, creamy mouthfeel.

Palate Cleanser

Plats de Cuisine

West Coast Sole with Bouillabaisse

with

Cederberg Private Cellars David Nieuwoudt Ghost Corner Semillon 2008 (50ml.)

Distinctive cool-climate minerals, nettles, figs and dusty dry Fynbos express Elim provenance. Lime and lanolin aromas. The bouquet follows through on the palate, lightly rich with a green bite at the end.

or

Guinea Fowl Pie with Morel Sauce

with

Vriesenhof Vineyards Pinot Noir 2006 (50ml.)

Classic Pinot Noir aromas. Earthiness with notes of forest floor. Berry fruits on the nose with slight farmyard character. Hints of smokiness and earthy minerality rounded off with red berries and stewed fruit.

or

Potted Wild Mushroom Soup

with

Marquez de Caceres Rioja 2004 (50ml.)

Intense bouquet of fruits of the forest (wild strawberries and cherries) that open out with very refined oak in the background, seasoned by slightly spiced sweet vanilla derived from ageing in choice oak barrels. Charming mature fruit in the mouth that highlights this wine's noble origin. Flavours are fresh with pleasant fullness that combine with tannins to give a nice balance. Luscious finish with refined, well-integrated tannins.

or

Venison Tasting Plate

with

Beyerskloof Pinotage Reserve 2007 (50ml.)

Full bodied and complex with berries accented by Fynbos. Blackberry and cassis flavours are well balanced with the French oak maturation, with leafy notes and powerful tannins cushioned by opulent fruit. The flavours linger for minutes.

Cheese Course

A parade of European and South African cheeses accompanied by Aggy's freshly baked bread.

with

A choice of wines to compliment your selection

Desserts

Pudding in a Pot

Baked pudding, like Ouma made it, with Madagascan Vanilla Custard.

or

Macadamia Nut and Caramelised Quince Parfait

with

Soetkaroo Wine Estate Red Muscat d' Alexandrie (30ml.)

Well flavoured with marmalade and lemongrass. Lively acidity – Ying to barley-sugar sweet – Yang.

Coffee and Petits Fours