l a m o u e t t e

**6 Courses R445 with wines R820**

**Onion soup**

Caramelised onion, pickled onion, cheese croquette and crouton

***Oldenburg Viognier 2015 (Stellenbosch)***

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**Goat’s curd**

Tomato jelly, roasted organic beets, pine nuts and puffed quinoa with paprika

***Arendsig Grenache 2016 (Robertson)***

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**Tartiflette**

Crispy ham hock, aged Daleswood Superlatif, artichoke truffle purée and mustard frill

***Newton Johnson (Walker Bay) Pinot Noir 2015 (Hemel-en-Aarde Valley)***

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**Cured yellowtail**

Compressed cucumber, apple purée, charred onions and dill oil

***Thelema ‘Sutherland’ Sauvignon Blanc 2016 (Elgin)***

**Lamb neck salad**

Pomegranate, smoked aubergine purée, goat’s milk ricotta and zaatar

***Reyneke (Organic) Red Blend 2015 (Western Cape)***

**Mushrooms**

Hazelnut pasta, chestnut purée, café au lait sauce and brioche parmesan crumble

***Dorrance ‘Cuvée Anaïs’ Chardonnay 2014 (Western Cape)***

**Pork belly**

Pickled turnip, fermented shiitake and smoked ham hock emulsion

***Fable Mountain Vineyards ‘Night Sky’ Red Blend 2013 (Coastal)***

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**Duck breast**

Triple cooked potatoes, braised red cabbage and celeriac purée

***Rijk’s Private Cellar Pinotage 2012 (Tulbagh)***

**Beef skirt steak**

Sweet potato purée, flat kale and pulled brisket taco

***Morgenster ‘LRV’ Bordeaux Blend 2009 (Stellenbosch)***

**Line fish**

Garlic cream, sago crisp, charred leeks, lentil crust and edible mussel shell

***The Berrio ‘Weather Girl’ White Blend 2015 (Elim)***

**Herb gnocchi**

Parmesan cream, marinated beetroots and mushrooms

***Hermanuspietersfontein #5 Sauvignon Blanc 2014 (Sondagskloof, Overberg)***

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**Cheese picnic**

Buckwheat flatbread, tomato chutney and pickled onions

***Blaauwklippen Zinfandel NLH 2012 (Stellenbosch)***

**Milk & Honey**

Goat’s milk ice cream, honeycomb, honey cake and grapefruit purée

***Keermont ‘Fleurfontein’ (Vine-Dried) Sauvignon Blanc 2015 (Stellenbosch)***

**Melting Ferrero Rocher**

Salted hazelnut oil parfait, praline cremeux and chocolate sauce

***De Krans Premium Cape Ruby NV (Calitzdorp)***

**Raspberry financier *For tables of 8 or more, a 12% discretionary***

Sorbet, curd, custard cream and dehydrated white chocolate ***service charge will be added to your table. Fleur du Cap NLH 2011 (Coastal) Please notify management of any food allergies.***