



Food and Wine Pairing

May 2018

First course

Seared tuna | tomato jelly | pickled Quail eggs | pea shoots
parsnip puree

Zevenwacht Sauvignon Blanc

Second course

Poached chicken roulade | smoky paprika sauce | red pimento

Zevenwacht Chenin Blanc

Third course

Springbok tartare

Zevenwacht The Tin Mine Red

Fourth course

Slow roasted rack of lamb | rosemary jus | creamy polenta
pea puree

Zevenwacht Reserve Red

Fifth course

Raspberry pannacotta | French tuille

Zevenwacht 7even Bouquet Blanc

Sixth course

Strawberry treats

Zevenwacht 7even Bouquet Blanc

For
reservations
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maropeng™

Boutique Hotel
Restaurant

