**Gourmand Dinner Menu** **without wine R870 per person**

**with wine R1270 per person or Fine and Rare wines R1680**

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**“Tuna La Colombe”**

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**Oyster**

Poached oyster, lemon, seaweed, apple

*Dirty Julie Dry Verdelho 2014 (Stellenbosch)*

*Fine and rare: Rousseau “Sacharia” Sauvignon Blanc 2015 (Constantia)*

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**Langoustine Salad**

Citrus dressed langoustine, miso & orange mayonnaise, sweet potato,

mustard, yuzu

*Wilde Haf Riesling 2014 (Elgin Valley)*

*Fine and rare: Hartenberg Tenacity Riesling 2011 (Stellenbosch)*

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**Bone Marrow**

Bone marrow, pickled fish and herbs on toast

*Arendsig Grenache 2015 (Robertson))*

*Fine and rare: Steenberg Nebbiolo 2013 (Constantia)*

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**Smoked Ox Tongue**

Smoked ox tongue, *coriander*, ginger, capers, red onion,

umami broth and crisp kataiffi

*Tormentoso Mourvedre 2013 (Paarl)*

*Fine and rare: Idiom Sangiovese 2012 (Stellenbosch)*

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**Palate Cleanser**

Watermelon and Elderflower

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**Scallop and Pork**

Citrus glazed scallop, pork belly crepinette, kimchi, cauliflower fondant, smoked cauliflower velouté

*Painted Wolf Roussanne 2014 (Paarl)*

*Fine and rare; A.A Badenhorst White Blend 2010 (Swartland)*

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**Springbok Loin**

Seared loin of springbok, caramelized onion, walnut crumble, asparagus, fig, fondant potato, and fig jus

*Kleinood ‘Tamboerskloof’ shiraz 2012 (Stellenbosch)*

*Fine and rare: Columella Red Blend 2009 (Swartland)*

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**Strawberries & Green**

Textures of strawberries, cucumber ice cream, celery leaf, verbena and cashew

*Corder “Noble Late Harvest” 2013 (Elgin)*

*Fine and rare: Klein Constantia Vin De Constance 2011 (Constantia)*

**This Menu is available for the entire table only until 8:45pm**

**A discretionary 12% gratuity will be added to tables of 6 or more**