



## Featuring Marianne Wine Estate

Friday, 26<sup>th</sup> May 2017

### Welcome drink

*Marianne Floreal 2007 and Selena Cuvee Blanc 2016*

### First course

Pineapple glazed Norwegian salmon tataki, warm sweet potato risotto and soy pearls

*Marianne Sauvignon Blanc 2016*

### Second course

Creamy mushroom and rosemary bouche with roasted carrot velvet

*Marianne Merlot 2013*

### Third course

Grilled venison loin, butternut dauphinoise, baby beets, apricot chutney and a juniper jus

*Marianne Pinotage 2015*

### Fourth course

White chocolate, short bread and elements of strawberry

*Marianne Rose 2016*

**Cost: R385 per person**

