

MUSGRAVE “MEET THE MAKER”

8 April 2022



Meet the maker behind one of the best-loved gins in the country. Simone Musgrave will host this event with Tronette Dippenaar, our Executive Chef. This event pairs a 5-course menu with a selection of 2 Musgrave gins and 2 brandies. Enjoy fine dining at its best.

Menu

R 595 per person

PRE-DRINK & CANAPE

ASPARAGUS & PEA RISOTTO ARANCINI
goats' cheese, hazelnuts, pickled lemon
Musgrave Cocktail "Spektre"

DINNER

SEA BASS CEVICHE
tiger's milk, sweet potato purée, charred corn,
red onion, coriander, crispy banana
Musgrave Pink Gin "Light G&T"

WATERMELON & KING PRAWN CURRY
cardamom infused sticky rice
Musgrave Botanical Gin Signature 11 "Gina Colada"

SMOKED HONEY GLAZED DUCK BREAST
confit duck samosa, wild mushroom, black berry, liquorice jus
Musgrave Black Honey Pot Still Brandy neat on the rocks

PASSION FRUIT SAGO
dark chocolate cremeux, granadilla sherbet, chocolate sponge, dark chocolate glass
Musgrave Pink Gin neat on the rocks

AFTER DINNER SWEETS

VANILLA BEAN BON BON
filled with orange cream & citrus jelly
Musgrave Vanilla Pot Still Brandy neat on the rocks

PREMIUM
MUSGRAVE
CRAFTED SPIRITS

THE CELLARS-HOHENORT

93 Brommersvlei Road, Constantia, Cape Town
+27 (0) 21 794 2137 | coordinator@cellars-hohenort.co.za
thecellars-hohenorthotel.com