

## WINEMAKER'S DINNER

26 JANUARY 2023, 18H30 R450 PER PERSON

ANAF

ARTE

Croissant bruschetta, honeyglazed stone fruit, toasted pistachio crumble and yuzu pearls

\*paired with Steenberg 1682 Brut Chardonnay Braised beef cheeks, smoked tomato risotto, and sautéed mange tout and baby carrots with a Steenberg Merlot reduction

\*paired with Steenberg Merlot

Timbale of Cape gooseberry and citrus blossum infused goat's cheese, drizzled with a zesty apple syrup

> \*paired with Steenberg Sauvignon Blanc

Spiced peach panna cotta, Summer melon pureé, fresh seasonal berries and rose aroma

\*paired with Steenberg Rosé and Pinot Noir Rosé MCC



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