

WINE PAIRED DINNER

FEATURING

RUDI SCHULTZ &

ARCO LAARMAN WINES



Friday, 29th June 2018

Welcome drinks

First course

Sweet potato gnocchi, cashew nuts, avocado.

Rudi Schultz The Swan & Unicorn Sauvignon Blanc 2017

Second course

Bacon wrapped prawns, burnt boerenkaas cream, field mushroom, butternut purée, roast pearl onion.

Rudi Schultz Pepper Street 8FT Chenin Blanc 2017 & Arco Laarman Focal Point Vermaaklikheid Chardonnay 2017

Third course

Braised beef shin, couscous, baby carrots, gooseberry jus, sultanas, gorgonzola.

Rudi Schultz Syrah 2016

Fourth course

Warm almond sponge pudding with rosewater anglaise, vanilla pod ice cream.

Arco Laarman Focal Point Cinsault 2017

Cost R425 per person.



BOOK NOW



#vineyardhotel