

## THEMED WINE TASTINGS

### ITALIAN WINES

#### On Arrival:

Tuna Tartare with Quail Egg  
**Castel Sallegg Pinot Bianco 2008**

#### 1<sup>st</sup> Flight

Rabbit Consommé  
**Castel Sallegg Pinot Grigio 2008**  
from Südtirol –Alto Adige

Rabbit Confit with green olive tapenade  
**Ermacora Pinot Grigio 2008**  
from Friuli

#### 2<sup>nd</sup> Flight

Involtni of Aubergines with Goats' milk cheese,  
herb & pine seed vinaigrette  
**Borgo San Daniele Arbis Blanc 2007**  
from Friuli

Chicken Kayla  
with cucumber yoghurt and fresh coriander  
**Castel Sallegg Gewürztraminer 2008**  
from Südtirol–Alto Adige

#### 3<sup>rd</sup> Flight

Coq au Vin of Quail with Cep mushrooms  
**Castel Sallegg Pinot Nero 2005**  
from Südtirol Alto Adige

#### 4<sup>th</sup> Flight

Braised Lamb Neck  
with celeriac and Kalahari Truffle Tian  
**Massi di Mandorlaia Morellino di Scansano**  
**Riserva 2005**  
Sangiovese from Maremma

Risotto with Parma Ham, Grana Padano  
and baby leaves  
**Abbona Barolo Pressenda 2004**

FRANCE

VS

SOUTH AFRICA

Amuse Bouche

Appetizer

**Alain Graillot Crozes Hermitage 2006**

**Sadie Family Sequillo 2006 Magnum**

L'Autruche Carpaccio, marinée avec une vinaigrette poivre vert et persil,  
arôme de fenouil

Ostrich Tartare  
on a rondell of Avocado,  
sautéed bean sprouts & sunflower seeds

**Chateau Chamirey Mercurey 2005**

**Radford Dale Chardonnay 2006**

Mille feuilles de Fruit de Mer  
avec caviar du salmon et concombre

Sea food Pie with marinated water-lilies  
tarragon smetana

Passion Fruit Sorbet

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**Chateau Capion Le Juge Languedoc 2001**

**Glen Carlou Shiraz 2003**

Springbok et ses Longes , sauce aux Truffes noires et courges

Springbok and its Tongue  
with Kalahari Truffles and Turnip Rondell, !Nara oil and sweet potato gnocchi

**Le Signal Muscat des Rivesaltes 2005**

**Klein Constantia Vin de Constance 2005**

Crêpes a L'Orange avec glace de Vanille  
et du miel

Kumquat Trifle, orange honey mousse

Café et Friandises

Coffee and Chocolate Treats

TOP 10 in 2010

FOOTBALL WORLD CUP PREMIUM TASTING

Beetroot Soup with  
a buttermilk parfait  
**Cape Point Vineyards Isliedh 2008**

Crustacean-infused Paella  
with white poppy seed aroma  
**Raats Chenin Blanc 2008**

Scallop Ballotine  
with rosa grapefruit  
**Ataraxia Chardonnay 2008**

Warthog & Aubergine confit  
drizzled with !Nara oil  
**A.A. Badenhorst Family White 2008**

Blesbok Loin with red currant sauce,  
shitake mushroom filled with red cabbage  
**Hamilton Russell Pinot Noir 2007**



Ostrich Batons with Pinotage Basting  
pumpkin seed & Kalahari truffle fondue  
**Kanonkop Pinotage 2001**

Braised Shoulder of Kersefontein Sheep  
set on a lentil-celeriac ragout  
**Vilafonté Series C 2006**

Botswana Grass-fed Beef & Phyllo cigar,  
with red spinach  
**Sadie Family Columella 2007**

Duo of Blue Cheese Won Ton,  
with Aubergine & Grapefruit Confit  
**De Trafford Shiraz 2007**

Cottage Cheese Dumpling on Apricot compote  
with orange & gum-tree honey ice cream  
**Klein Constantia Vin de Constance 2005**