

THEMED WINE TASTINGS

ITALIAN WINES

On Arrival:

Tuna Tartare with Quail Egg
Castel Sallegg Pinot Bianco 2008

1st Flight

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

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

2nd Flight

Involtini 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

3rd Flight

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

4th 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