

THEMED WINE TASTINGS

DE GRENDEL

Pea Soup with Kassler Roulade

De Grendel Koetshuis Sauvignon Blanc 2009

Petit Poussin & Puff Pastry Pie With grapefruit sauce

De Grendel Winifred 2008

Braised Venison Shank with juniper berry flavours,
cherry guavas, Kalahari truffle risotto

De Grendel Shiraz 2006

Springbok Tongue set on fennel foam with shitake mushrooms

De Grendel Rubáiyát 2006

Cottage Cheese Ravioli of dried apricots and peaches with sabayon

De Grendel MCC 2008

PAUL CLUVER

Rose of Cured Tuna & Salmon

with apple celery salad and mizuna dressing

Riesling 2009

Tempura of Nori Sushi and Fried Tofu

with Oriental nage

Close Encounter Riesling 2010

Cordon Bleu of Free Run Chicken

filled with mushroom duxelles, raspberry-infused jus

Pinot Noir 2009

Veal & Basil Involtini

with aubergine & vegetable galette, white poppy seed sauce

Seven Flags Pinot Noir 2008

'Palatschinken'

gratinated with five spice cream, rhubarb coulis apple compote

Riesling Noble Late Harvest 2010

WINE REPRESENTATIVE'S PORTFOLIO

Great Domaines

Pol Roger Brut n/v

Buffalo Mozzarella with a lime and basil pesto

Launois n/v Marguet Rosé

Smoked Quail leg, with apple celery salad

Silverthorn

Silverthorn The Green Man 2007

Carpaccio of Cape Salmon with Namibian !Nara oil flavours

Silverthorn The Genie Rosé 2007

Salmon Sashimi with Oriental sesame dressing

Kleine Zalze

Kleine Zalze Vineyard Selection Chenin Blanc 2009

Sweet Bread & Mizuna Royal

Kleine Zalze Vineyard Selection Syrah/Mourvedre/Viognier 2008

Yellowtail with Chermoula Spices and rosemary pesto

Raats Family

Raats Family Chenin Blanc 2008

Paella with Crustacean Flavours, white poppy seed sauce

Raats Family Cabernet Franc 2008

Mvemve Raats De Compostella 2007

Blesbok Medallion with Bitter Chocolate Aroma and cherries

Vriesenhof

Vriesenhof Chardonnay 2009

Fish Ballotine with Pink Grapefruit

Vriesenhof Pinot Noir 2007

Black Forest Ham with Marinated Fig and horseradish cream

Cathy Marshall

Cathy Marshall Pinot Noir 2009

Warthog Loin & Mushroom Salad with juniper berry, pineapple sage

Cathy Marshall Syrah/Mourvedre/Grenache 2008

Braised Lamb Neck served with cherry guavas

Migliarina

Migliarina Shiraz 2007

Migliarina Shiraz/Cabernet 2008

Lamb Leg with blue cheese vinaigrette and fried plum