



## DOLCI MOMENTI WINE PAIRING

### WELCOME DRINK

**BOTTEGA PROSECCO DOC BRUT**

### STARTERS

#### GORGONZOLA SNAILS

Snails | Melted Gorgonzola | Fresh Herbs & Spices

**PAUL CLUVER VILLAGE PINOT NOIR**

#### BEEF TARTARE

Beef Tartare | Fresh Avocado | Caviar

**KLEIN CONSTANTIA SAUVIGNON BLANC**

#### CHÈVRE SALAD

Chèvre Cheese | Mix Garden Greens | Cranberry | Pecan Nut, Red Onions | Cherry Tomatoes | Creamy Vinaigrette

**DIEMERSDAL SAUVIGNON BLANC**

### MAINS

#### CLASSIC CONFIT DUCK

Confit Duo of Duck Breast & Leg | Glazed Wild Berry Sauce | Cauliflower Barley |

Carrots | Baby Marrow Julienne

**BRAMPTON PINOT GRIGIO**

#### ZESTY KINGKLIP

Zesty Herb Crusted & Pan Fried Kingklip | Niçoise Style Vegetables | Salsa Provençale

**CREATION VIOGNIER**

#### BEEF FILLET MIGNON

Beef Fillet, Café de Paris Butter | Pomme Fondant | Broccoli |

Red Wine Jus

**FAIVLEY PINOT NOIR**

#### SPINACH RICOTTA CONCHIGLIE

Stuffed Ricotta & Spinach Conchiglie | Ratatouille Sauce

**SPRINGFIELD LIFE FROM STONE**

### DESSERT

#### MERINGUE AUX CITRON

Light Meringue | Lemon Curd | Berries

**SUTHERLAND ROUSSANE**

#### CHOCOLATE TART

Chocolate Tart | Pistachio Ice Cream | Candied Fruits

**DE KRANS MOSCATO**

#### BERRY PANACOTTA

Berry Panacotta, Poached Baby Pears

**NEDERBURG EMINENCE NOBLE LATE HARVEST**

A choice of one dish per course