

MIKO

WINE MAKER'S DINNER

Welcome Canapé

Poached Saldanha Bay oyster with candied apple and caper berry foam (F) (Sp) (Cr) (M)
Mont Rochelle Sauvignon Blanc 2018

First Course

Cured Franschoek trout, spiced tomato blatjang, smoked salmon cream
and crispy kale (F) (Sp) (M)
Mont Rochelle Chardonnay 2017

Second Course

Wild mushroom risotto with parmesan cream (M) (Sp)
Mont Rochelle MIKO Chardonnay 2016

Third Course

Pan fried springbok loin with cranberry gel, sumac roasted carrots and
creamed potatoes with a straw wine jus (Sp) (M) (E) (G)
Mont Rochelle Syrah 2015

Fourth Course

Beef fillet, gorgonzola dauphinoise, roasted baby beets with a mulberry jus (M) (E) (Sp) (G)
Mont Rochelle Cabernet Sauvignon 2004

Dessert

Dark chocolate fondant with a mixed berry compote (M) (G) (E) (N) (Sp)
Mont Rochelle Syrah Straw 2012

R 750 per person (excludes service charge)

(C) Celery (Cl) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian.
If you have any specific dietary requirements or food allergies please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

We favour home grown and local flavours wherever possible and so our menu has been specially created to celebrate the finest ingredients that have made a short journey from source to your fork (some so short it's just walking to the garden and back!). We work hard to reduce our food miles and we are proud to have some fantastic local specialities on our menus! And it doesn't just stop at the food; at Mont Rochelle we are in a unique position to be able to serve a wide range of high quality wines from our very own vineyard. We're all about footprints in the sand and not in carbon, so when you dine with us you can rest assured the food is sourced locally and responsibly. Think of it as you helping the environment – one bite at a time! Talk to any of the team to find out more about where the food on today's menu has come from.