



## WINE MAKER'S DINNER

### Amuse-bouche

#### Home-smoked trout(F)(Ga)(M)

Locally sourced Franschhoek trout, avocado puree, black garlic puree, smoked onion velouté

*Paired with Mont Rochelle MIKO Chardonnay 2018*

### Bread

#### Mosbolletjies (G) (M) (Sp)

with aniseed and orange marmalade butter

### First course

#### Vegan Scallop(Vg)(Ga)(S)

King Oyster mushroom, pea velouté, sultana, edamame beans, baby corn, yuzu

*Paired with Mont Rochelle Sauvignon Blanc 2022*

### Second course

#### Karoo lamb bitterballen(G)(Ga)(M)(C)(E)(Sp)

Babaganoush, grilled aubergine, mange tout, lamb fat jus

*Paired with Mont Rochelle Syrah 2019*

### Third course

#### Palette cleanser (Vg)(Sp)

A unique surprise deliciously created by our chef

### Fourth course

#### Duck terrine(C)(M)(Sp)(Ga)(N)

Confit free-range duck, blackened leek, warm-spiced butternut puree, baby carrots, hazelnut, jus gras

*Paired with Mont Rochelle Cabernet Sauvignon 2020*

### Pre-dessert

#### Melktert/Milk tart (Sp) (M) (E) (G) (Vg)

### Dessert

#### Turtle cheesecake(M)(E)(N)(G)(V)

70% dark chocolate, caramel sauce, pecan nuts

*Paired with Mont Rochelle Straw Syrah 2012*

### To finish

#### MIKO garden rosemary truffle(M)

70% dark chocolate

