

Valentine's Day Menu

Appetizers

SEARED SCALLOPS
celeriac puree, oyster mushrooms, beurre blanc

CRAB AND AVOCADO CROQUETTES
gruyere, tomato fondue

ROASTED VEGETABLE PIE
carrots, yellow beets, oyster mushrooms, spinach, puff pastry

GRILLED OCTOPUS
pineapple, caramelized onions, chili oil, avocado mousse

WINE PAIRING
Domaine Auchere, Sancerre or Boschendal Brut Rose

Soup & Salad

WILD MUSHROOM SOUP
sherry cream foam, truffle oil, crispy shiitake

CEASAR SALAD
spiced garbanzo beans, parmesan Reggiano, lemon zest

SPINACH SALAD
red onion, citrus segments, toasted pistachio, goat cheese tarragon
buttermilk dressing

WINE PAIRING
Ken Forrester Reserve Chenin Blanc or Paul Cluver Estate Pinot Noir

Main Course

BOLOGNESE
ostrich ragu, wild mushroom, spinach, parmesan Reggiano, tagliatelle

CHILEAN SEA BASS
leeks, fingerling potatoes, cherry tomatoes, chanterell mushrooms, red wine
beurre blanc

LAMB CHOPS
spaetzle, shiitake mushrooms, green beans, red wine demi glaze

FILET OSCAR
crab meat, asparagus, bernaise

WINE PAIRING
Duckhorn Chardonnay or Chocolate Block

Dessert

AMARULA CHEESECAKE

CHOCOLATE FONDUE
koeksisters, peppermint ice cream

WINE PAIRING
KWV Port

\$75/person | \$110 with wine pairings