



Tasting Menu

Forest Cellar

ASSIETTE OF TROUT

sashimi, cold smoked & tartar
with fine fresh citrus and fennel salad
&

Strandveld Pofadderbos Sauvignon Blanc 2017

ORIGIN: ELIM

MUSHROOM & TARRAGON VELOUTÉ

&

Selah Chardonnay 2017

ORIGIN: STELLENBOSCH

SAFFRON MARINATED CRISPY CALAMARI

roast garlic puree & pernod cream

&

Ghost Corner Semillon 2012

ORIGIN: ELIM

GRILLED BEEF FILLET

crispy mustard new potatoes, shiitake, creamed spinach
& braised onion jus

&

Villion Syrah 2012

ORIGIN: OVERBERG

'CREAM CHEESE' MELLOW

rooibos shortbread, beetroot & chocolate ganache,
confetti bush preserved beetroot

&

Peter Bayley Pink Port NV

ORIGIN: CALITZDORP

