



# Tasting Menu

*Forest Cellar*

6 April 2019

## 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

