

1706



STELLENBOSCH  
KITCHEN

## VALENTINE'S DAY

A glass of Simonsig Kaapse Vonkel

### AMUSE BOUCHE

Melon with prosciutto, balsamic reduction

### TO START

Norwegian salmon (gin and beetroot cured), avocado purée  
with orange, dill and gin jelly

or

Risotto with fresh exotic mushrooms, Grana Padano, truffle oil

### MAIN DISHES

Gnocchi, watercress and walnut pesto, walnuts, goat's milk feta,  
olives, semi-dried tomatoes

or

Pan-seared line fish with lemon, olive and caper dressing, baby potatoes,  
fine beans, almonds, salsa verde dressing

or

Rack of Karoo Lamb (Certified Karoo Meat of Origin), herb crust,  
charred aubergine and miso, confit tomatoes, fried polenta

or

Karan Beef fillet, charred onion, mushroom dust, potato gratin,  
cauliflower and white truffle purée

### DESSERTS

Pavlova with fresh mixed berries and Chantilly cream

or

Chocolate beignet with dark and white chocolate strawberries

or

Trio of sorbet

R595 per person