

dornier  
WINES



*Welcome to the Home of Fine Wines & Contemporary Farm Cuisine*

## Bodega Valentine's Day 2019

### Amuse-Bouche

#### Bodega Oyster

*Served with Cucumber and Apple Salsa, topped with Hollandaise Espuma and Micro Greens*



### First Course

#### Beetroot Salad (V)

*Served with Roasted Golden Beetroot, Citrus Cream Cheese, Orange Segments, Padano Shavings & Truffle Pearls*  
\*Dornier Bushvine Chenin Blanc



### Second Course

#### Mauritian Sea Bass

*Served with King Oyster Mushroom, West Coast Mussels, Parsley Gnocchi & Trout Caviar*  
\*Dornier Sémillon



### Third Course

#### Venison Loin

*Served with Truffle Wild Berries, Asparagus Spears, Potato Maxine & Mushroom Duxelle*  
\*Donatus Red



### Fourth Course

#### Mango Panna Cotta

*Served with Mango Jelly, Mango Pearls, Mango Sorbet & Edible Flowers*  
\*Dornier Froschkönig

**R520 per person without wine pairing / \*R710 per person with wine pairing**