

dornier

B O D E G A



S T E L L E N B O S C H

Dornier Bodega Asparagus Festival (Sept. to Oct. 2009)

The beginning of the local asparagus season is a new highlight in the Stellenbosch foodie calendar. This spring our chef will be celebrating this healthy, delicately flavored aphrodisiac by creating numerous fresh culinary delights paired with our wines. We invite you join us for this memorable experience that will bring together the flavors of our natural surroundings and tantalize your taste buds. The following are examples of asparagus dishes:

- *Green and White Asparagus soup with nutmeg with freshly baked bread*
- *Green asparagus, feta, peppadew and olive salad*
- *Asparagus and Gruerre cheese quiche with rocket salad*
- *Warm Rosti with green asparagus, smoked salmon, herbed cream cheese and capers*
- *Double baked Goats cheese soufflé with White asparagus cream*
- *Green asparagus with smoked salmon poached egg and dill hollandaise*
- *Flammekuchen with green asparagus, smoked salmon, spring onion, capers, rocket and dill*
- *Extra large White Asparagus with poached egg and sherry sauce*
- *Extra Large Big Fat White Asparagus with Hollandaise, Horseradish and herb vinaigrette*
- *Extra large White Asparagus with cured ham, egg and Hollandaise*
- *Asparagus and Porcini mushroom risotto with freshly grated parmesan cheese*
- *Extra large White asparagus and fresh perlmoen gratin*



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Lunch daily 12pm-5pm

Dinner Thursday to Saturday 6pm-9.30pm

www.dornier.co.za