

dornier

WINES



STELLENBOSCH

DORNIER BODEGA DECLARES SUMMER IS HERE

South Africa, Stellenbosch, November 2009; TUCKED in a secluded valley, just five minutes' drive from Stellenbosch, is Dornier Bodega Restaurant. Known for its fresh *farm cuisine*, perfectly paired with wines from the estate, Bodega is dishing up an enticing



new summer menu to welcome in the season, along with a delectable tapas and wine menu. And there's a special, romantic offering for Valentine's Day too.



Bodega chef, Naas Pienaar, says "Bodega Restaurant and Dornier Wines are a lifestyle. It's not just about good wine or food, but enjoying them in careful combination. This summer, I have worked even more closely with our winemaker and paired food with wines, rather than the other way round - which is the norm. So the summer dinner menu is called the Winemakers Tasting Dinner Menu, with the purpose of enjoying the estate's wines perfectly matched to the meal. On offer is a delectable three-course menu, with choices, and accompanied by two matched glasses of wine - for R250.00 per person. There is also a four-course option with three glasses of wine. So you definitely won't leave hungry."

However, Naas says the most beautiful time of the day at Bodega is at sunset. "The mountain is bathed in red light that reflects off the cellar's roof, but

lunch and dinner guests don't see this. So we've designed a special Summer Sunset Tapas menu for guests to enjoy in this magnificent setting." The Mediterranean mezze platters are filled with delicacies; there are decadent cheese platters, freshly baked breads plus two glasses of red wine and two glasses of white wine for R150.00 per person – served daily from 18h00 to 19h30. "It's for the fun crowd," says Raphael Dornier, MD of Dornier Wines, "and the perfect way to enjoy snacky food in a stunning summer setting. I think it's going to be extremely popular."



For Valentine's Day, Naas has planned a three-course menu that is both a culinary and sensual experience. Guests are welcomed with a glass of bubbly followed by a matched glass of wine with the starter and main course. For the starter, think luscious red figs stuffed with Spanish cured ham and topped with melted gorgonzola cheese, or a decadent double-baked goat's cheese soufflé. The main course is sole with oysters poached in a heady champagne and saffron sauce, or kudu filet with a rich red-current jus, dessert is a velvety dark Swiss-chocolate fondue with homemade Turkish delight, nougat, brandy snaps and a variety of other little tidbits to dip and share. Naas says: "It's all about romance, pleasure and sharing – Mediterranean style."

Bodega's informal, yet stylish, dining concept is inspired by the Spanish tradition of presenting food and wine at the cellar door. Flavours of fresh, seasonal ingredients and locally sourced produce permeate the seasonal menu. Many of the fresh vegetables and herbs are grown at Bodega. The rest are the finest offerings from the region, such as West Coast salt form Velddrif and organic olives from Vanwyksdorp. Fresh fish is delivered daily, and organic and free range products are always first choice.

"We cook from the heart," says Naas, "our dishes are not from recipe books. We cook and taste as we go, so some dishes will taste a little bit different day to day. I

also believe it's important to treat food with respect, and it shouldn't be touched too much. Each item on the plate is individually cooked too."

A unique offering soon to be added to the Bodega menu is cultivated perlemoen (abalone), which will be prepared following Naas's grandmother's recipe – handed down through generations. "It's an old Huguenot recipe, which is my favourite. Enduring dishes fascinate me, as well as ethnic and traditional food. I know I can put smiles on people's faces with my cooking. And that is the ultimate thrill for me."

Dornier Bodega Restaurant

Bodega – which means 'cellar' in Spanish – is open seven days a week for lunch (12.00 - 17.00), and for dinner (18.00 - 21.30) on Thursdays, Fridays and Saturdays. Please book your table to avoid disappointment.

For more information and reservations call Bodega on (27) (21) 880 0557 or book online at www.dornier.co.za/bodega/book.php

Follow the Dornier Wines Blog at <http://dornierwines.blogspot.com/>

