

SALA

BEACH HOUSE

WINTER FOOD AND WINE PAIRING DINNER

Wednesday 17 July at 6pm

Oyster Assiette

Leeuwenkuil Reserve White 2019

Fresh Oysters on Cucumber Spaghetti
topped with Litchi & Elderflower Foam napped in a Shallot Vinaigrette.

Noily Prat Poached Oyster on Samphire nest topped with Caviar and Truffle Parmesan Crisp.

Panko Crumbed Oyster on Mango & Nectarine Salsa drenched in Turkish Fig Reduction.

Kingklip Duo

Babylonstoren Mourvèdre Rosé 2024

Pink Peppercorn Gremolata Crusted Kingklip on Pomegranate reduction,
Rocket-Beetroot Fondant, Garlic Chives & Cashew Nut Cream Cheese.

Kingklip Ceviche on Avocado Puree,
Watermelon & Mint Relish, Charred Marinated Grapefruit Slivers and Truffle Circlet.

Duck Assiette

Trizanne Elim Syrah 2022

Duck Confit on Skordalia Napped Cherry & Pomegranate Jus,
Buttered Fennel & Pea Puree topped with Deep Fried Ginger

Cured Duck Breast on Rocket, Beetroot Fondant,
Cranberry Cream Cheese Truffle and Topped with Watermelon Caviar.

Palate Cleanser

Kiwi, Cucumber & Lime Sorbet.

Lamb Bordelaise

Neil Ellis Cabernet Sauvignon 2019

Slow Cooked Rosemary and Thyme deboned Lamb Collier served on Sweet Potato & Celery Puree,
Burnt Butter Shiitake Mushrooms, Caramelised Baby Pearl Onions, Wilted Spinach Napped in an
Intense Red Wine Reduction, Topped with Grilled Bone Marrow and Brioche Crisp.

Pear Tart Tartin

L'Ormarines Brut Rose

Caramelised Pear Poached in L'Ormarines MMC Rose,
Baked in a Toasted Almond Coated Puff Pastry, Accompanied by a French Vanilla Ice Cream
Macaron.

R1250 per person