



BLAAUWKLIPPEN

VINEYARDS 1682

Valentine's Day Dinner 14th February 2013

Amuse

Spicy butternut and coriander broth

With peppered goats cheese tortellini, tomato concasse and fresh asparagus spears

Starter

Cured Norwegian salmon and golden crab

With berry, fennel and basil salsa, citrus dressing, artichoke hearts and a garlic and lime aioli

Mains

Crispy fried spiced beef tartare ravioli

With macerated Chinese cabbage, buttered asparagus, confit of beetroot, lamb rack lollipops and a star anise jus

OR

Crispy roasted pork belly

With minted apple purée, jardinière baby vegetables, pommes William and a wild honey jus

Dessert

Chocolate Marquise

With almond parfait, bourbon chocolate truffles and macaroons with nachtmusik infused cream.

R350 per person

Includes a complimentary glass of Blaauwklippen Rosé upon arrival

Bookings essential

021 880 8222

hospitality@blaauwklippen.com