

CHEF'S WINE DINNER

OCTOBER 15TH, 7PM

**WATERMELON, WATERCRESS, STRAWBERRY SALAD
WHIPPED FETA, CRACKED PEPPER,
AGED BALSAMIC**

Cederberg Bukettraube 2018 Stellebosch, SA

**SOUS VIDE BUTTER POACHED PRAWN,
PAN SEARED GNOCCHI, CAULIFLOWER CREAM,
PAPRIKA OIL**

*Pisoni Lucia Chardonnay 2017
Santa Lucia Highlands, USA*

**CHORIZO BUÑUELOS, MANCHEGO,
CHARRED CINNAMON RED WINE SAUCE,
GREEN PAPAYA**

Beronia Mazuelo Reserva 2015 Rioja, Spain

**BRAISED PORK CHEEK, WILD MUSHROOMS,
POLENTA, KOSHO CHIMICHURRI**

*Neyen Espiritu de Apalta 2011 Colchagua Valley,
Chile*

VS

Bodegas Caro CARO 2010 Mendoza, Argentina

APPLE CUSTARD GALETTE

*Plaimont Pacherenc Blanc Maestria
2015 Gascony, France*

\$99 PER PERSON

Including Gratuities

PORTOCALL

RESTAURANT • BAR

