



**HAUTE CABRIÈRE**  
FRANSCHOEK

**March 2019**

**THE MARRIAGE OF FOOD AND WINE**

*Enjoy some of Haute Cabrière Classics with this specially paired menu.*

*Each course is created around the characteristics and style of our featured wines.*

Chicken and duck liver parfait, brioche, pear and saffron chutney

**Pierre Jourdan Ratafia**

Whipped ash goats' cheese, horseradish vinaigrette, pickled beetroot

**Haute Cabrière Pinot Noir Unwooded 2018**

Seared tuna, sesame seed crackers, avocado, spiced ponzu

**Haute Cabrière Chardonnay Pinot Noir 2018**

Smoked hake, fresh tagliatelle, asparagus, cheese veloute

**Pierre Jourdan Tranquille**

Chargrilled venison loin, baked peach, blue cheese mousse,  
braised kale, spiced Malay honey jus

**Haute Cabrière Pinot Noir Reserve 2015**

Apple cake, brandy ice cream

**Pierre Jourdan Brut**

R635 pp

Available for 12h00 / 12h30 slots, and 18h30 / 19h00 slots

Menu and pricing subject to change without notice.

Limited dietary changes for this menu.

Please note the whole table needs to choose this option.