



HAUTE CABRIÈRE
FRANSCHOEK

January 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 2017

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.