



Bodega New Years' Eve Menu 2018

Amuse-Bouche

Bodega Oyster

Served with Cucumber and Apple Salsa, topped with Lemon Espuma and Micro Greens

First Course

Goat's Cheese Panna Cotta (V) (GF)

Truffle infused Panna Cotta served with Salted Sesame Seeds, Beetroot Purée, Tomato Variation, Micro Greens and Balsamic Pearls

**Dornier Bush Vine Chenin Blanc*

Second Course

Mauritian Sea Bass

Served with King Oyster Mushroom, West Coast Mussels, Lemon Beurre Blanc, topped with Trout Caviar

**Donatus White*

Third Course

Beef Ribeye

Served with Potato Fondant, Smoked Bone Marrow, Butternut Purée, Gremolata and Candied Vine Tomato

**Dornier Equanimity Cabernet Sauvignon*

Fourth Course

Study of Apple

Apple Sorbet, Apple Jelly, Candied Apple with Vanilla Anglaise, Seed Granola and Cinnamon Meringue

**Dornier Froschkönig*

R550 per person without wine pairing / R750 per person with wine pairing

Dinner starts promptly at 18h30. Reservations are essential.

Contact Bodega at (021) 8800557 or email bodega@dornier.co.za