



Bodega Valentine's Dinner 2020

Freshly baked Rosemary & Sea Salt Focaccia

♥♥♥

Amuse Bouche

Blue Figs, Gorgonzola, Parma Ham, Walnuts, Balsamic & Wild Rocket

♥♥♥

Starter

Medley of Baby Beets

Chevin, Crisp Basil, Preserved Lemon, Rocket & Lemon Vinaigrette

**Cocoa Hill Rosé*

♥♥♥

Main Course

Mauritian Sea Bass

King Oyster Mushroom, West Coast Mussels, Parsley Gnocchi & Trout Caviar

**Dornier Sémillon*

OR

Beef Rib Eye

Baby Hasselback Potatoes, Green Beans, Rainbow Carrots & Light Garlic Infused Jus

**Dornier Equanimity Cabernet Sauvignon*

♥♥♥

Dessert

Summer Berry & Red Velvet Eton Mess

Fresh Berries, Red Velvet, Swiss Meringue, Chantilly Cream, Strawberry Coulis & Basil

**Dornier Froschkönig*

♥♥♥

Petit Fours

Mini Amarula Crème Brûlée

R990.00 per couple, includes a glass of MCC on arrival

**Optional wine pairing R125.00 per person*