



3 COURSE VALENTINES MENU

KICK THINGS OFF

CORNBREAD TARTINES - TOPPED WITH AVOCADO MOUSSE, FRESH SALSA, LEMON EMULSION, CRUMBLED FETA, BALSAMIC DRIZZLE, AND MICRO HERBS.

PAIRED WITH WEST CAPE HOWE SPARKLING CHARDONNAY PINOT NOIR

THE STARTER

CRISPY MOJO PORK BELLY BITES - SERVED WITH SMOOTH CARROT PURÉE, PEPPER SOFRITO, PARSLEY CHANTILLY, AND A FRESH FINE HERB SALAD.

PAIRED WITH WEST CAPE HOWE RIESLING

THE MAIN

GRILLED SCOTCH FILLET - JUICY BEEF WITH CREAMY DAUPHINOISE POTATO, SAUTÉED GREEN BEANS, SWEET GLAZED HEIRLOOM CARROTS, AND CAFÉ DE PARIS BUTTER.

PAIRED WITH WEST CAPE HOWE CAPE TO CAPE SHIRAZ

THE SWEET ENDING

DARK CHOCOLATE ASSIETTE - A MIX OF RICH CHOCOLATE BROWNIE, FRESH STRAWBERRIES, CRUMBLY SHORTBREAD, VANILLA BEAN ICE CREAM, AND CHOCOLATE GANACHE.

PAIRED WITH WEST CAPE HOWE LIQUEUR

FROM 6.30PM, FRIDAY 14 FEBRUARY 2025