



## Joostenberg Wine Dinner

*R900pp - inclusive of food, wine & gratuity*

*27 May 2026 at 18h00*

### Aperitif

*Song of the Soil Rosé 2025*

*Chicken Liver Parfait, Cranberry Gel, Melba*

### 1<sup>st</sup> Course

*Die Agteros Chenin Blanc 2025*

*Roasted Cauliflower & Leek Potage, Herb Oil, Truffle Crème Fraîche, Onion Dust*

### 2<sup>nd</sup> Course

*Fairhead White Blend 2024*

*Line Fish, Grapefruit Beurre Blanc, Prawn & Leek Terrine, Radish*

### 3<sup>rd</sup> Course

*Klipe Kou Syrah 2022*

*Lamb Shoulder, Sous Vide Carrot, Crispy Lamb Confit, Pickled Onions,  
Roasted Garlic Emulsion*

### 4<sup>th</sup> Course

*Bakermat Estate Blend 2021*

*Duck Breast, Mushroom Puree, Pommes Fondant, Plum Jus,  
Smoked Beetroot, Beetroot Crisp*

### 5<sup>th</sup> Course

*Noble Late Harvest 2025*

*Dark Chocolate, Orange, Ginger, Praline, Earl Grey Foam*