



Valentine's
Dinner
Menu



LOUISVALE

CANAPES

Oyster Rockefeller
Pork Bao Buns

Paired with Louisvle Sauvignon Blanc

STARTERS

Watermelon Tuna (V)

Lime Soy cured Watermelon Steak with Toasted Sesame Seeds, Lime quinoa, Pea & Feta Aioli, Olive Tuille & Vietnamese Summer Dressing

OR

Prawn Curry

Poached King Prawns with a Mild Curried Snoek Custard, Apricot Gel, Avocado, Asian Micro Greens, & Malay Dressing

OR

Carpaccio

Ostrich & Kudu Carpaccio with a Scotch Egg, Capsicum Puree, Parsnip, served with Sesame Dressing

Paired with Louisvle Chavant

INTERMEZZO

Granadilla & Champagne Sorbet

MAINS

Chicken Supreme

Chakalaka stuffed Chicken Supreme with Textures of Beetroot, Honey Roasted Butternut, Asparagus, Crumbed Polenta, & Citrus Black Cherry Reduction

OR

Venison

Pan seared Springbok Fillet with Biltong Dust, Pomme Anna, Spinach Mousse, Thyme Glazed Baby Carrots with Horseradish Cream & Madeira Jus

OR

Cauliflower Steak (V)(N)

Grilled Cauliflower Steak with Brown Onion Puree, Potato Gnocchi, Pickled Walnuts, Tandoori Sauce, Parmesan Shavings & Herb Oil

Paired with Louisvale Cabernet Sauvignon Blanc

DESSERT

Torte (N)

Dark Chocolate Torte, Chocolate Macaroons, Chocolate Rum Ganache, Chocolate Praline & Chocolate Gelato with Chocolate Popping Sand

Creme Brulé

Amarula infused Baked Custard with Burnt Caramel, Milk Tart & Moerkoffie Macaron, Strawberry Gel with Caramelized Popcorn Dust

Paired with Louisvale Cap Classique Brut Chardonnay

