

Degustation Menu



Celebrity Chef: Mr Nigel Marriage

Saturday _____ 2005 – 6.00pm

Aperitif

1995 Louis Roederer – Blanc de Blancs

Canapés

Salmon & asparagus volauvents with caper berries & hollandaise sauce

Entree

Nelson scallops with lemongrass, fennel & stir fried vegetables

Chef's choice either:-

1999 Albert Mann Grand Cru Steingrubler - Gewürztraminer

or

2001 Schoffit Cuvee Alexandre - Gewürztraminer

and / or

1998 Morton Estate Conglio - Chardonnay

Main

*Lamb Filet Mignon with garlic, horopito & marjoram en croute
Served with pepperonata, asparagus, baby leeks & gourmet potatoes*

2002 Mt Difficulty Single Vineyard – Pipeclay Terrace – Pinot Noir

Desert

Limuncello in brandy baskets served with an assortment of summer berries

1994 Nederberg Eminence - sticky

Finale

Assortment of Cheeses

Coffee & Cathedral chocolate