



WILDEKRANS

WINE ESTATE

VALENTINES EVENING MENU

13TH FEBRUARY 2021

A Complimentary Mocktail Served on Arrival

TO START

Italian Tomato Seafood Soup

Smoked Olive & Basil Focaccia

Or

5 Spiced Duck Pancakes

5 Spiced Duck Breast, Fine Vegetables, Pickled Cucumber,
Spring Onion Pancake, Plum Dressing

Or

Baked Figs

Labneh, Toasted Pistachio, Rocket, Balsamic-Sultana Dressing

MAINS

Boeuf Bourguignon

Beef Tenderloin, Braised Oxtail, Parsnip Mousseline,
Heirloom Carrots, Wild Mushrooms, Pearl Onion Jus

Or

Herb Crusted Line Fish

White Bean Cassoulet, Pancetta, Baby Vegetables,
Prawn Bisque Emulsion

Or

Pumpkin Tortellini

Roasted Pumpkin, Truffle Cream, Toasted Pumpkin Seeds,
Burnt Sage Butter

TO END

Valrhona Chocolate

Spiced Chocolate Mousse, Shortbread Biscuit,
Caramelised Walnut Ice Cream, Fresh Berries

Or

Pear & Gorgonzola

Red Wine Poached Pear, Creamy Gorgonzola,
Port Glaze, Ginger Tuile

R 450.00 per person

