



DELAIRE GRAFF  
RESTAURANT

TASTING MENU

~

TEXTURES OF BUTTERNUT

Roasted butternut, pickled butternut, yoghurt, lumpfish caviar, smoked custard, lemon

*Delaire Graff Coastal Cuvee 2018*

*Waterford chenin 2018*

BONE MARROW

Quinoa, mushroom, shallots, pickles

*Delaire Banghoek chardonnay 2018*

*Oak Valley Semillon 2014*

LANGOUSTINE

Bisque ravioli, fennel foam, yuzu, squid ink coral

*Delaire Graff White blend 2016*

*Vondeling chardonnay 2012*

IBERICO PORK

Pork belly, parsnip and goats milk mousse, parsnip atcha, smoked jus

*Delaire Graff Shiraz 2017*

*Kleine Zalze SMV 2012*

VENISON

Coffee spice, Jerusalem artichokes, hazelnut dukkha, sour cherries, onion

*Delaire Graff Botmanskop 2017*

*Bowwood Pinotage 2015*

PRE DESSERT

Charcoal meringue, lime yoghurt, pomegranate, white chocolate, berry and basil sorbet

*Delaire Graff Grappa*

FLAVOURS OF APPLE

Baby toffee apple, cardamom poached apples, burnt butter crumble, lemon poppy seed cake, hazelnut cremeux, frozen yoghurt

*Delaire Graff NHL 2015*

*Paul Chwer NHL 2017*

TEA OR COFFEE & PETIT FOURS

MENU R1237 (inclusive gratuity)

A Taste of Delaire Estate Wine Pairing R670 (inclusive gratuity)

Sommeliers Wine Pairing Selection R960 (inclusive gratuity)

