



**PrueLeith**

Culinary Institute

## CREATION WINE EVENING

27 May 2022

R880.00 per person

### **CANAPES**

Sorghum blini, amasi curds, green apple, salmon roe

Pork and pistachio terrine, mustard, capers

Celeriac remoulade, pumpernickel

*Elation MCC 2016*

### **BREAD**

Sourdough with sage pear butter

### **FIRST COURSE**

Belnori goats cheese panna cotta, wild rocket, granadilla vinaigrette, brioche crisp

*Sauvignon Blanc 2021*

### **SECOND COURSE**

Steamed Saldanha Bay mussels, pommes gaufrette,

saffron cream, seaweed

*Chardonnay 2021*

### **SORBET**

Grapefruit sorbet

### **MAIN COURSE (N)**

Roasted duck breast, pommes amandine, sauté wild mushrooms, roasted baby beetroot,

butter bean and roasted garlic puree, charred baby onion, jus

*Pinot Noir Reserve 2020*

### **DESSERT (N)**

Valrhona dark chocolate tart, fig and walnut pastry, almond tuile,

mascarpone ice cream

*Syrah Grenache 2020*

### **FRIANDISE**

Macaron, blue cheese, raisin gel

*Creation Fine Cape vintage Port 2018*