



PrueLeith

Culinary Institute

BOSCHENDAL WINE AND FOOD PAIRING

R850 PER PERSON

Boschendal 1685 Sauvignon Blanc

Courgette parcel (V)

Lemon ricotta, mint and basil salad, preserved lemon gel

Boschendal Chardonnay Pinot Noir

Confit Trout

Compressed beetroot, walnut crumb, fennel and roe Beurre Blanc

Boschendal Nicolas

Pressed Beef Short Rib

Coffee-baked carrots, smoked cauliflower puree, pickled florets, cocoa jus

Boschendal Luxe Nectar

Brulee Rice Pudding

Candied citrus peel, segments, kumquat curd, lemon verbena honey



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