

UNWINED & DINE

Presidential Pairing Menu

26 September 2019 - Buitenverwachting Wine Estate

On Arrival

MCC Brut

Bread Course

Freshly baked fennel sour dough with duck fat & smoked balsamic

To Start

Aubergine & chive tortellini served with stone fruit fumet, carrot tartare and kelp **VG**

Blanc de Noir 2018

Palate Cleanser

Burnt cucumber & green fig sorbet **V | GF**

Sauvignon Blanc 2019

First Main Course

Crispy soft shell crab with a chilli plum tomato purée, Thai spiced potato crème and spring onion

Maximus 2017

Second Main Course

Ostrich fan fillet with variety of onion, potato croquette and truffle jus

Meifort 2016

Something Sweet

Granny Smith apple blancmange with fynbos honey, praline coral sponge and crispy sage **VG**

Dessert "1769"

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*Presidential Wine Experience.
At The President.*

GF - Gluten Free
V - Vegetarian