

ITALIAN RESTAURANT & BAR

B·R·A·V·O·!

SKURNIK WINE DINNER

FIRST COURSE

Half-shell oysters / Mignonette

Wine: Conquilla Cava Brut

SECOND COURSE

Scallop crudo/ sugar snap peas / Granny Smith apple/ pickled onion/ goat
cheese/ fleur de sel/ black pepper/ key lime vinaigrette

Wine: Gabrielskloof, Chenin Blanc, Bot River, Elgin, ZA

THIRD COURSE

Smoked duck breast/ fregola/ crimini mushroom/ cherry heirloom tomato/
Luxardo cherry

Wine: David and Nadie, "Aristar" White Blend, Swartland, ZA

FOURTH COURSE

Speckled trout/ white bean ragout/ marinated cucumber/ beurre blanc

Wine: Gabrielskloof, Syrah, Bot River, Elgin, ZA

FIFTH COURSE

Fruit and cheese plate with local honey

Wine: David and Nadie, "Topography" Pinotage, Swartland, ZA