



CHAPTER ONE

6 COURSE TASTING & WINE PAIRING MENU

Thursday 7 December 2017 @ 7pm | GHC 550

1ST COURSE

Mushroom Cappuccino Soup with Parmesan Foam

PAIRED WITH KEN FORRESTER PETIT CHENIN BLANC

2ND COURSE

Suckling Pork Belly with Chorizo, Choucroute Salad, Butter Bean Puree & Pea Shoots

PAIRED WITH KEN FORRESTER SAUVIGNON BLANC

3RD COURSE

Steamed Sea Bass with Prawn & Chive Dumplings, Oriental Greens, Carrot & Ginger Puree & Crab Bisque Sauce

PAIRED WITH THELEMA CHARDONNAY

4TH COURSE

Snail and Spinach Risotto with Fennel Salad

PAIRED WITH PAUL CLUVER CLOSE ENCOUNTER

5TH COURSE

Slow Roasted Rack of Lamb, Sauté Spinach, Crush Pea with Sweet Potato and Mint Cake, Lamb Jus

Or

Roast Barbary Duck Breast, Grilled Baby Carrots, Parsnip Puree, and Green Beans, Peas, Broad Beans,

Bacon & Madeira & Hibiscus Sauce

PAIRED WITH RUSTENBERG MERLOT

6TH COURSE

Trio of Chocolate Dessert Plate

Or

Trio of Cheesecake Dessert Plate

PAIRED WITH VEUVE CLICQUOT ROSE