

# dornier

W I N E S



*Welcome to the Home of Fine Wines and Farm Cuisine*

## **Dornier Bodega Valentines Lunch Menu**

*R 395 for food & R 160 for wine pairing\**

### **Amuse Bouche**

Cream of Crab Soup  
Paprika dusted Bread stick

### **First Course**

Array of Oysters  
Lime salsa, bloody Mary and pesto parmesan  
\*Môreson Blanc de Blanc Solitaire MCC

### **Second Course**

Venison Carpaccio  
Caper berries, radish, rye vita, micro herbs, parmesan shavings and honey dressing  
\*Dornier Pinotage  
*Or*  
Watermelon Salad  
Beetroot, pecan nuts, berries, peppered goats cheese and balsamic dressing  
\*Dornier Cocoa Hill Rose

### **Sorbet**

Sour apple

### **Third Course**

Chicken Ballotine  
Wild mushrooms, pistachio nuts, rocket cream, butternut puree, crispy leeks, roasted lemon asparagus spears and pan fried honey figs  
\*Dornier Donatus White  
*Or*  
Crusted Yellow Fin Tuna  
Seared tuna, marinated angel hair, sautéed cherry tomatoes, seaweed, pickle ginger, julienne vegetables and sweet and sour wasabi dressing  
\*Dornier Donatus Red

### **Fourth Course**

Dessert platter to share  
Valentines jello shots, white chocolate and banana Samosa, butterscotch and strawberry chocolate cheesecake  
\*Dornier Froschkönig

### **Chocolate Truffle Friandise**

*14% VAT included | Gratuity not included, but will be added to tables of 8 and more  
Lunch Monday to Sunday 11h30 - 16h00 | Tapas Monday to Sunday 16h00 - 18h00  
Dornier Wine Estate, Blaauwklippen Road, Stellenbosch  
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