



# THE MARRIAGE OF FOOD AND WINE

*Enjoy some of the Haute Cabrière Classics with this Pinot Noir inspired wine and food pairing menu, where each course is created around the characteristics and style of one of our famous wines*

**(v)** Celeriac soup, wild mushroom brioche

**Pierre Jourdan Belle Rose**

Braised, chargrilled octopus, baby gem lettuce, salsa verde

**Haute Cabrière Chardonnay Pinot Noir**

Asian Venison Tartare

**Haute Cabrière Unwooded Pinot Noir**

Grilled line fish, vinaigrette potato salad, sauce vierge

**Pierre Jourdan Tranquille**

Lamb loin, black rice, tomato basil jus, provençal vegetables

**Haute Cabrière Pinot Noir Reserve**

Orange soufflé, chocolate ice cream.

**Pierre Jourdan Blanc de Blanc**

*Enjoy the true marriage of food and wine*

**R515** for **6** courses including a glass of the recommended wine with each course

V | vegetarian • N | contains nuts

We are a proud "WWF-SASSI Trailblazer 2014": As part of our commitment to sustainability, we only serve sustainable seafood choices.  
DEAR GUESTS, PLEASE NOTE THAT WE ADD 10% GRATUITY TO 6 AND MORE GUESTS