



MEET THE WINEMAKER DINNER

29 April 2015- 6.30pm for 7pm

On arrival:

Dombeya Sauvignon Blanc 2014

Starter

Queen Prawns on a bed of Pasta Nero with Lemon Vodka Sauce

(Dombeya Chardonnay 2013)

Intermediate Course

Pressed Duck Liver Terrine with Apple Puree

(Haskell Aeon Syrah 2011)

Main course

Hungarian Goulash with Homemade Gnocchi

(Haskell II 2010)

Dessert

Lindt Dark Chocolate Fondant with Mascapone Ice Cream

(Dombeya Merlot 2013)

R320 per person