



MENU

FIRST COURSE

Flat bread, pistachio pesto, fior di latte and black forest ham
Whipped feta, honey-rosemary roasted grapes,
crispy onions and fennel served with lavash

Welcome drink Cuvée58 MCC

SECOND COURSE

Seared salmon, smoked fish bone vinaigrette,
skordalia, pickled cashew nut, kale

Lighthouse Collection Rosé

THIRD COURSE

Southern fried chicken thigh, spicy bisque and fennel marmalade

Estate Chardonnay

FOURTH COURSE

Duck breast, squash and chorizo hash, mushroom,
butternut and grilled nectarines

Estate Sauvignon Blanc

DESSERT

Rooibos cheesecake espuma, rose koeksisters,
lemon sorbet and candied rose petals

Noble Late Harvest