

Le Culinair

Wine Dinner

Appetizers

Honey Dew & Sweetened Whipped Goat Cheese
Blue Cheese & Butter Cream Pecan Tarts
Sparkling Wine: Sparkling Moscato Bulletin Place

Main Course

Chicken Roulade w/ Sun- dried Tomato & Spinach, Au Gratin Rice,
Herb Cream Sauce

Wine Pairing: Riesling R Rheingau August Keeseler

Salmon w/ Orange Gastrique, Honey Mustard & Sautéed Broccolini,
Gingered Infused Sweet Potatoes

Wine Pairing: Verdejo Rueda Marques de Caceres

Slice Beef Tenderloin w/ Bordelaise Sauce, Pommes Aligot, Asparagus
Tips w/ Marinated Mushrooms

Wine Pairing: The Woolftrap Red Boekenhoutskloof

Dessert

Vanilla Mousse w/ Peach Compote, Almond Sponge, & Glazed Toasted
Almonds

Wine Pairing: Muscat de Beaumes de Venise Famile Perrin (Sweet White French)