



Valentines' Menu

R1198
per couple

welcome drink

Glass of **Boschendal Brut**

amuse bouche

Truffle choux bun filled with duck liver mousse, pistachio dust, tomato & pear chutney

Truffle choux bun filled with baba ghanoush & pistachio dust (V)

starters

Ravioli of Lobster

With Langoustines, salmon, lemongrass, smoked tomato ragout & chervil veloute

Butternut Squash Velouté

Sautéed ceps, parmesan crisps, mushroom & truffle tortellini

Wagyu Beef Pot Sticker

With Bok choy, duck consommé, pickled ginger & sesame oil

mains

Oven Roasted Lapin

Wrapped in Parma ham with foie gras, creamed mushrooms & a date sauce

Fillet Medallion

Served with char-grilled vegetables, potato fondant, carrot puree & truffle hollandaise sauce

Grilled Red Snapper

Served with prawn & lemon grass risotto, seasonal vegetables & lemon garlic beau Blanc sauce

Pumpkin Risotto (V)

With roasted pumpkin seeds, basil pesto, exotic mushrooms & parmesan shavings

desserts

Baked Chocolate Fondant

With coffee ice cream, chocolate soil & mix berry compote

Citrus Parfait

With mango gel, orange segments & minted strawberries

Classic Tiramisu

With coffee granite



BOSCHENDAL

SINCE 1685