



LANZERAC
1692



Winemaker's Dinner

Menu

On Arrival

strawberry skewer, balsamic glaze, goats cheese cream, seed granola
lemon seared salmon, beetroot salted yogurt, yuzu caviar, rye

Sharing Starters

ROAST OYSTERS

bone marrow, salted macadamia, apricot garlic butter, gremolata, rosemary bread

PICKLED KINGKLIP TACO

charred corn salsa, green pepper romesco, coriander, crispy onions

DUCK LIVER MOUSSE

whipped mushroom hollandaise, smoked venison, mustard seeds

MISO ROAST HEIRLOOM CARROT SALAD

creamed tahini, pomegranate, chimichurri, pecan nuts

Main Course

DUET OF PARMESAN CRUSTED LOIN & LAMB RIB FRITTER

spring artichoke salad, brinjal puree, roast garlic gratin, nasturtiums, raspberry jus

Dessert

NYANGBO CHOCOLATE FONDANT

white chocolate, rosemary oil, burnt chocolate ice cream, berry textures