



Wine Cellar Chef's Table

July 2018

Executive Chef : Luis Mendez

Sommelier : Rob Christie

Exotic Salad

Wine Pairing –2016 Floriography Blooming White | Western Cape, South Africa

*Organic mixed greens, avocado, tomatoes,
green onions, cucumbers, quinoa, dried cherries
dressed in a lemongrass vinaigrette*

Salmon Pasta

Wine Pairing –2017 Cederberg Chenin Blanc | Western Cape, South Africa

*Fresh Salmon, garlic, sundried tomato & spinach
in a creamy white sauce*

Lamb Loin

Wine Pairing – 2016 Fairvalley Pinotage | Western Cape, South Africa

Served with crispy pancetta, cannellini beans and Swiss chard

Dark Chocolate Strawberries

Wine Pairing – Fresita Sparkling Strawberry | Chile

Organic strawberries dipped in decadent dark chocolate

Fare \$60 per person | Wine Pairing \$40 per person

Reservation only | Ask a staff member for more information