

MAKANA NEW YEARS DINNER

TASTING MENU

With Bouchard Finlayson Wine Pairing

AMUSE BOUCHE

CEDERBERG BLANC DE BLANC

WALDORF SALAD

granny smith apple | green grapes | celery | walnuts | spekboom

SAUVIGNON BLANC 2020

PRAWN

avocado | marie rose sauce | prawn cracker | salmon roe

BLANC DE MER 2020

FRIED CALIFORNIA ROLL

yellow fin tuna | pickled ginger | miso mayo | wasabi crumb

SANS BARRIQUE CHARDONNAY 2019

CHICKEN RAVIOLI

braised leek | burned sage butter | oak smoked cheese shavings

MISSIONVALE CHARDONNAY 2019

CONFIT DUCK

braised red cabbage | crispy onion mash | fermented garlic

GALPIN PEAK PINOT NOIR 2019

HARISSA LAMB

spicy chickpeas | cumin cauliflower | goats milk yoghurt

HANNIBAL 2018

LEMON MERINGUE

lemon gel | pistachio crumb | brittle

AURUM STRAW WINE

PETIT FOURS

coffee | rooibos | orange