

NEW YEAR'S EVE WINE PAIRED DINNER

R1250 per person
with wine pairing

MCC on arrival

Bread Course

Grilled flatbread with Dhukka and lemon cream cheese

Amuse

Squid ink macaroon with Franschhoek smoked salmon mousse

1st Course

Grilled ostrich tataki, cranberry compote, sweet potato crisps and horseradish cream

2nd Course

Double baked parmesan cheese souffle with parsley cream and marinated sour cherries

3rd Course

Pan fried kingklip with mussel and spring onion wontons, bok choy, bean sprout and coriander, with a yuzu broth and pork scratching

4th Course

Pink gin and watermelon refresher

5th Course

Roast fillet of beef with red capsicum and Madagascan green peppercorn gnocchi, shiraz burnt onions and a buchu jus

6th Course

Dark chocolate torte with popping candy, cherry ice cream, vanilla crumble and candy floss

Tea and coffee with biscotti

COPA
RESTAURANT