

VALENTINE'S DAY DINNER

R450 per person or
R550 per person with wine-pairing



Amuse Bouche

grilled black mushroom, goats' cheese,
avocado, red onion salsa

Laborie MCC Rosé

TO START

Vegetable Terrine

garlic roasted Mediterranean vegetables, aubergine and
black bean puree, pea shoots

Durbanville Hills Sauvignon Blanc

or

Chilled Seafood Gazpacho

dill infused tomato and cucumber soup, prawn bisque,
crispy panko prawns, tempura hake, micro herbs

Durbanville Hills Sauvignon Blanc

Palate Cleanser

Mango Sorbet

MAIN COURSE

Blackened Norwegian Salmon

baked, spiced Norwegian salmon, grilled baby fennel,
roast baby beets, smashed peas, saffron butter sauce

Elgin Vintners Pinot Noir

or

Beef Olives

spiced beef and spinach stuffed fillet,
herbed sweet potato and parsnip puree,
charred baby root vegetables, natural jus

Fairview Syrah

DESSERT

Honey Roasted Peaches

lemon curd frozen yoghurt,
almond strudel, raspberries

Pineau de Laborie

or

Belgian Chocolate Fondant

espresso ice cream, cocoa nib wafer

Pineau de Laborie

Cheese

Cheese Platter

local cheeses, crackers,
cheese straws, preserves

COPA
RESTAURANT