

# KUNJANI WINES

Valentines Dinner Menu ~ 14 February 2019

## AMUSE BOUCHE

Tempura prawns with tomato and white wine sauce

## FIRST COURSE

### Confit Salmon with Spring Herbs

Olive oil, confit salmon with asparagus spears, baby beetroot, fresh peas, dill aioli

*or*

### Tomato and Watermelon Salad (V)

Baby salad, red onion, avocado, compress melon, olive oil, toasted cashew nuts, shaved radish

## SECOND COURSE

### Grilled & Matured Beef Fillet

Carrot purée, roasted baby beets & baby carrots, potato croquette, red wine jus

*or*

### Line Fish

Curried lentils, roasted red peppers, baby spinach, coconut & coriander sauce

*or*

### Fried Tofu with Sesame Seeds (V)

Roasted mushrooms, asparagus, fresh basil and tomato fondue

## THIRD COURSE

### Chocolate nut cake

Raspberries, cream & berry sorbet, shiraz & berry compote

R480 pp, including Sparkling Wine on Arrival | Excludes Drinks & Gratuity | Bookings Essential

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