

Featuring Foods & Wines of South Africa Sunday, October 10, 2021

First Course

Bison Carpaccio, Cured Egg Yolk, Jalapeno, Aji Amerilo Aioli, Arugula, Balsamic Kumusha 'Sondagskloof' Sauvignon Blanc

> Second Course Hake Fish Mousse, Chive Dill Puree, Parmesan Dill Crumb Kumusha Chenin Blanc

> > Third Course Inverroche Gin Sorbet, Lime

Fourth Course Beef Oxtail, Fingerling Potato, Carrot, Corn Roosterkoek, South African Peach Chutney Kumusha Cabernet Sauvignon

Fifth Course

Milk Tart with a Twist

Cinnamon Ice Cream, Brandy Jelly, Short Crust Cookie, Amarula Custard,

Caramel Chocolate Truffle

5_{pm} | Cocktail Hour
6_{pm} | Dinner
\$25 for Cocktail Hour only
\$75 for Dinner only
\$100 for both

Mission Point Restaurant at Madden's

