



M^T VERNON Wine Evening
at **GHOST MOUNTAIN INN**
Thursday 21 June 2018 at 6:30pm

MENU

APERITIF

Papaya wrapped with smoked venison

served with

Andiamo Aperitif Spritz

Rhino Tears Red Blend 2017

An appealing dark rich red . Shiraz, Cabernet Sauvignon, Pinotage blend, with strawberry and wild raspberry on the nose. Oak and light tannins offer well-structured underlying complexity.

Rhino Tears Sauvignon Blanc 2017

A refreshingly crisp Chenin Blanc with tropical fruit on the nose and palate.
A dry white wine with zesty fresh dry finish.

STARTER

An assiette of flavours

Salmon tartare with honey marinated oranges, cucumber and herb caviar

Pears poached in a blackcurrant syrup with a goats cheese truffle rolled in edible flowers with

A phyllo parcel with a butter poached prawn napped in a nasturtium beurre blanc infused with lemon zest

served with

Mt Vernon Chardonnay 2013

This single vineyard wine is appealingly crisp with titillating hints of lemon. Fermented in French oak barrels.
It has a gentle wood character which allows the wine to display abundant fresh fruit on the palate.

Three Peaks Sauvignon Blanc 2017

Zesty light golden hue with an inviting lively nose displaying appealing fruit with a hint of fresh-cut grass.
A well-structured wine with a wonderful up-front full mouth feel which follows through with a lingering dry finish.

ENTRÉE

Slice of Venison fillet, with a Malbec & green peppercorn reduction on a prune puree

served with

Mt Vernon Malbec 2013

This single vineyard wine shows ripe dark fruit slowly emerging from the glass
and a soft yet full mouth emerging with strength with dry peppery tannins on a big finish.

MAIN

Slow cooked oxtail on a bone marrow with a Cabernet Hollandaise on Julienne Mange tout

served with

Mt Vernon Cabernet Sauvignon 2103

Produced from grapes harvested from a single vineyard, this full-bodied wine is typical of the cultivar.

DESSERT

Labne Balls filled with dried peaches, apricots , candied orange and pistachio With chocolate ganache

served with

Oude Molen XO Cape Brandy and VSOP Cape Brandy

RESERVATIONS ESSENTIAL

Please contact Tendayi on 035 573 1025 or food@ghostmountaininn.co.za