

) U S K

Winter Tasting Menu | R 995
With Experience Pairing | R 1 395

'Your Choice'

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Japanese milk bread | Diablo coal butter

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Duck rilette | Spiced Pink Lady apple | Celeriac remoulade | Liver parfait | Almond tartlet

De Grendel 'Three Spades' Cider

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Pumpkin Kroppkaka | Smoked walnut & sage noisette | Snail garum glaze | Cremonzola pouring custard | Sea lettuce Snail caviar | Roasted pear crème caramel | Capers

Remhoogte 'Honeybunch' Chenin Blanc 2023

Or

In-house nasturtium miso [2023 vintage] marinated line fish en paupiette | Green garlic pianisse | Fumet beurre blanc Toasted almond foam | Smoked trout roe

Oldenburg Chardonnay 2022

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'Wash your mouth out with soap'

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Seared venison loin | Coffee kombucha glaze | Potatoes & sour cream | Sauce chasseur | Smoked mushrooms
Soubise & goats cheese emulsion | Smoked pecan nut & date relish

Boschendal Cabernet Sauvignon 2019

Or

Aged local duck breast | Fermented honey-garlic glaze | Elements of carrot | Citrus gastrique

Mosi 'Flavian' Syrah 2021

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'Nitro Lucky Charms'

DUSK 'Sling' Cocktail

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Petit fours

*From Chefs Callan, Darren and the entire team, thank you for joining us
A gratuity of 13% is added to your final billing, you may add more if we have exceeded your expectations.*

At Dusk | We Dine