

) U S K

Summer Epicurean Menu | R 2 095

Beverage Experience Pairing | R 1 695
Sommelier's Selection Pairing | R 1 695
Pandora's Box Pairing | R 2 995

Time of DUSK Today | 19:39

Breaking Bread

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A Man's Best Friend
Coastal Fynbos

Wolf and Woman Grenache Rose / Catherine Marshall Riesling

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Summer Fruits - Clarified Gazpacho, Strawberry, Pesto, Madeira Jelly, Tokara Olive Oil

La Motte 'Pierneef' Sauvignon Blanc / Pandora's Box Selection

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Second Hand Shellfish - BBQ Chokka, Pomodoro Bisque, Red Pepper XO

Kaapzicht 'Skuinsberg' Cinsault / Pandora's Box Selection

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Steamed By The Sea - Seabass, Tamarind Curry, Smoked Salmon Dashi, Local Wasabi

De Wetshof 'Calcrete' Chardonnay / Hasher 'Marimist' Chardonnay

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Wash Your Mouth Out With Soap

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B-Somebody- Vinegar Braised Cabbage, Mustard & Horseradish Cream, Vegetable Jus

Luddite 'Saboteur' White Blend / DeMorgenzon 'Maestro' White

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Patience is Power - Aged Kalahari Wagyu, Blackberry Bordelaise, Asparagus, Black Garlic
& Balsamic, Smoked San Gabriel Cream - *Replace With Wagyu For R 295*

Rainbows End Cabernet Franc / Pandora's Box Selection

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Pole Position - Orange Namelaka, Peanut, Nitro-Poached Lucky Charms

Remhoogte 'Free to Be' Chenin Blanc / Donkiebaai 'Hooiwyn'

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Local Cheeses, Preserves, Crackers - *R195 Surcharge*

Fledge & Co 'Old Vine' Palamino

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Not All That Glitters Is Gold - Kalahari Truffle, Sesame Shoyu, Mascarpone, Vanilla

Espresso Martini / Boplaas Cape Tawny

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Petit Fours

Pandora's Box Cellar Selection Digestif

*From Chef Callan & The Entire DUSK Team, We Thank You For Joining Us.
A 13% Gratuity Has Been Added To Your Final Bill*

At DUSK | We Dine