

# Raphael's

@ ASARA

With wine R850 P/P

Without wine 650 P/P

Menu 1

## Starters

### **Chestnut mushroom salad, wild arugula, brioche Melba & walnuts (v)**

Walnut oil, sherry vinegar, goat brie and shaved fennel

*Asara Brut 2017*

Or

### **Dense smoked salmon quiche & Crisp apple salad**

With dill, capers, melfort caramel vinegar dressing, spring onions & celeriac

*Asara Sauvignon Blanc 2019*

Or

### **Crispy duck salad with Combava lemon rind and Asian chili lime dressing**

Spring onion, cucumber ribbons, heritage tomatoes and chives

*Asara Chenin Blanc 2018*

## Entrée

### **Tuna tartar, fennel broth & quail's egg**

Cucumber, chives, and grapefruit salad

*Asara Cape Rosé 2020*

Or

### **Avocado pear salad with pearl couscous, chive honey and mustard dressing (v)**

Tableau vegetables with lemon, olive oil and mint

*Asara Chardonnay 2017*

## Main course

### **Sword fish with pineapple vinaigrette & shaved fennel**

Herbed gnocchi, pea sprouts, patty pans and Mexican salsa

*Asara Cape Fusion White 2019*

Or

### **Seared medallion of Beef tenderloin, Duck liver parfait**

Roast root vegetables, parsnip puree, thyme and natural jus

*Asara Merlot 2017*

Or

### **Wild mushroom risotto, parmesan foam and Truffle tomato vinaigrette (v)**

Toasted heritage tomatoes, parmesan shavings and soft herbs

*Asara Cape Fusion 2016*

## Dessert

### **Raspberry mousse & paper leafed meringues Pavlova(v)**

Raspberry coulis and strawberry chips

*Asara Vine dried Sauvignon Blanc 2014*

Or

### **Nectarine tarte tatin (v)**

Wild berry ice cream and berry sauce

*Asara Carillon 2014*

Or

### **Raphael's cheese Platter (v)**

Selected local cheeses homemade condiments and lavash, grissini and cheese straws

*Asara Carillon 2014*