

# KLEINALTO

WINE TASTING & RESTAURANT

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## VALENTINES DINNER MENU

*R1200.00 per couple*

*Includes a bottle of Alto Rouge 2023*

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### BUBBLY ON ARRIVAL

#### AMUSE BOUCHE

Smoked mozzarella Roosterbrood

Tomato chili jam & basil pesto.

#### STARTERS

##### BAKED ADAM FIGS

Blue-infused brie, biltong, wild rocket & balsamic reduction.

*or*

##### POISSON CRU

Yellowfin Tuna ceviche, edamame, cucumber, coconut & lime dressing

#### MAIN COURSE

##### DUO OF LAMB

French trim rack, rolled shoulder, minted aubergine puree, rosemary potato wedges, roasted rainbow carrots, salsa verde & lamb jus

*or*

##### SEARED RAINBOW TROUT

Citrus couscous, baby fennel salad, pickled radish, lemon vinaigrette, tomato gremolata & crispy leek.

*or*

##### GNOCCHI ALLA ROMANA

Baby spinach, parmesan, wild mushrooms, roasted cherry tomatoes, toasted pine nuts, sage butter & crispy leeks.

\*Vegetarian option available on request only

#### DESSERT TO SHARE

##### BELGIAN CHOCOLATE DECADENCE

Chef's trio of Belgian Chocolate served with a selection of summer berries.

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