

# BACCŌ

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## Valentines Menu

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Welcome Glass of our NEW RELEASE Baccō Estate 2025 Rosé

### Bread course:

Homemade brioche & lavender honey butter  
Sourdough & truffle mushroom pate

### Starters:

Chilled Snow crab profiterole, crab cream, fennel & orange salad, chilli crack  
Or

Summer corn fritters, roasted mielie puree, spring onion salad, maple paprika glaze (V)

### Add on charred chorizo

*\*R80,00*

### Mains:

Pan seared duck breast, roasted honey figs, pistachio cos cous  
Or

30-yolk smoked brisket mezzaluna pasta, roasted heritage tomatoes & mascarpone  
Or

Tuscan Kale & miso brown butter risotto, toasted hazelnuts & edamame beans (V/GF)

### Dessert:

Baked Valrhona Flourless chocolate cake, strawberry shortcake ice cream (V)  
Or

Vanilla Basque Cheesecake, amarena cherries, salted crumble (V,GF)

*R650 PP*

# MENU

*\*VG-Vegan \*V-Vegetarian \*GF-Gluten Free  
For all Allergens and dietary requirements  
please do not hesitate to ask our staff.*

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