



La Vie en Rose

14 February 2016

Starters

Served in two romantic waves...

- 🍷 Bruschetta trio board for sharing:
 - 🌸 ostrich carpaccio, wholegrain mustard & parmesan shavings
 - 🌸 ginger & lime salmon sashimi
 - 🌸 camembert, cranberry jam & balsamic reduction 🍷
- 🍷 Chili & lime grilled prawn on a chunky avo, salsa in a phyllo cup

Mains

Choice of one of the following...

- 🍷 Beef fillet on mash potato topped with a creamy rosemary, wild mushroom sauce & a black pepper macaron
- 🍷 Pink Norwegian salmon seared in a sweet chili garlic glaze with grilled asparagus
- 🍷 Boneless chicken thighs oven baked in apricot reduction served with jeweled couscous
- 🍷 Creamy sundried tomato pesto & wilted spinach tossed in linguine pasta with roasted edamame beans 🍷
& crumbled ricotta

Dessert

Bite sized deliciousness

- 🍷 Textured chocolate truffle tart
- 🍷 Salted caramel fudge
- 🍷 Pink rose meringue with cream & pistachios
- 🍷 Nutella & banana puff pastry heart
- 🍷 Strawberry ice cream

Drinks

- 🍷 Bottle of wine
 - White: Springfield Life from Stone sauvignon blanc / Haute Cabriere chardonnay pinot noir
 - Red: Springfield Whole Berry cabernet sauvignon / Rupert & Rothschild Classique
 - Bubbly: Pierre Jourdan Belle Rose / Simonsig Kaapse Vonkel Brut Rose
- 🍷 & bottle of water... sparkling or still
- 🍷 & coffee or tea after dinner