



MURATIE

s t e l l e n b o s c h

Farm Kitchen

from our farm to your table

Winemaker's Dinner Menu: 1/3

Welcome

Fungi Arancini

Arabiata sauce | exotic mushrooms | parmesan shavings

Paired with Lady Alice MCC

Starter

Trout Ceviche

Soy, orange and honey marinated trout | beetroot
cucumber ribbons | micro herbs

Paired with Isabella Chardonnay

Palate Cleanser

Frozen Berry Velvet

Main

Ostrich Fillet

Roasted butternut and carrot puree | grilled cauliflower and merlot jus

Paired with vintages of Alberta Annemarie Merlot

Dessert

Merlot Poached Pears

Blue cheese infused semi-fredo | toasted nuts

Paired with Ben Prins Cape Vintage Port

Merlot