

31 August 2019



Taking place at The Pavilion on Saturday, 31 August 2019 from 18:30, the next dinner in our Food & Wine Pairing series will be hosted by Anthony and Olive Hamilton Russell from Ashbourne Wines. Enjoy a convivial evening with pre-dinner drinks and canapés, followed by a four-course menu with matching wines, and a lucky draw.

## Menu & Wine Pairing

R 495 per person

### CRUDITÉS

with a selection of dips  
*Ashbourne Blanc 2019*

### CITRUS-CURED SALMON GRAVADLAX

avocado paté, orange dressing, tonka bean mayonnaise  
*Ashbourne Sandstone 2018*

### HEIRLOOM CHERRY TOMATO RISOTTO

grilled zucchini, chorizo  
*Ashbourne Pinotage/Cinsault 2019*

### ROASTED OVERBERG RACK OF LAMB

cous cous, charred aubergine purée, capsicum,  
warm red wine vinaigrette  
*Ashbourne Pinotage 2016*

### GOAT CHEESE CRÉMEUX

beet sponge cake, goat's cheese sorbet, beetroot purée  
*Ashbourne Rosé 2019*

Booking Essential. Terms & Conditions Apply.



THE MARINE

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