

Benguela

NEW YEAR'S EVE DINNER 2019
19:00

Start the last evening of 2019 with a celebration at sunset on the Benguela lawn terrace, overlooking Walker Bay with a crisp champagne cocktail in hand.

Champagne Cocktail

Papaya, Forel Pear, Red Onion, Cucumber, Tomato Salad,
Orange & Passion Fruit Emulsion & Salted Pretzels
Boschvick Rosé

Smoked Oysters & Micro Herbs

On a Gruyere Toast Points
Creation Viognier

Whole Cape Rock Lobster & Tails Cooked in Sea Water

On Marinated Baby Spinach
Dressed with Orange & Fennel Aioli
Served with Smoked Paprika & Lime Butter
Creation Viognier

Gnocchi on Toasted Pumpkin Seed & Watercress Pesto

Served with KleinRivier Cheese & Edible Flowers
Lomond SSV

Dry Seared Rainbow Trout

On Cucumber, Mint, Cracked Black Pepper Quinoa & Granny Smith Apple Sticks
Lomond SSV

Smoked, Seared & Flambeed Encrusted Fillet

White Mushroom & Whiskey Puree
Dehydrated White Mushroom, Caramelised Onion, Poppy Seed & Potato Scone
Orange & Ginger Glazed Baby Carrot, Yellow Patty Pan, Nutmeg Courgette
Creation Syrah Grenache

Baked Orange Custard

Grand Marinier Caramel
Candied Orange in Dark Chocolate
Chocolate Thins with Gold Detailing

Dutch Cocoa Truffle, Kahlua Coffee Shot, KWV Brandy

Cape Sparkling Wine

60% nonrefundable deposit required to confirm reservation.

R1200 pp