



THE TWELVE APOSTLES  
HOTEL AND SPA

# BOUCHARD FINLAYSON WINE DINNER

Created by Executive Chef Christo Pretorius / The 12 Apostles

4-Course Wine Pairing Tasting Menu

## AMUSE BOUCHE

### **Chakalaka Croquette**

smoked venison | walnut and honey purée | compressed apple and celery salad

*Wine Pairing - Walker Bay Sauvignon Blanc 2020*

## FIRST COURSE

### **Chef Sarawut's Futomaki**

yellowfin tuna | Norwegian salmon | prawn | avocado | teriyaki

*Wine Pairing - Sans Barrique Chardonnay 2019*

## SECOND COURSE

### **Warm Quail Salad**

quail Kiev | roast mushrooms | soy truffle crème | watercress purée | hazelnut vinaigrette

*Wine Pairing - Galpin Peak Pinot Noir 2018*

## THIRD COURSE

### **Farmed Kabeljou**

celeriac purée | oyster and miso crème | pickled cucumber | asparagus | roast garlic butter sauce

*Wine Pairing - Missionvale Chardonnay 2018*

## FOURTH COURSE

### **Boerenkaas and Apricot**

boerenkaas biscuit | citrus gel | honey-roasted almond crumble | pickled apricot compote |  
apricot jelly | boerenkaas mousse

*Wine Pairing - Aurum 2018*