



REMHOOGTE WINE DINNER 2024

RECEPTION

ST JACQUES EDIBLE SPOONS

TRIPLE CREAM BRIE TARTS WITH PICKLED APPLE

WAGYU KIELBASA

REMHOOGTE FIRST LIGHT CHENIN BLANC 2023

FIRST COURSE

FOIE GRAS TORCHON

garlic tuile | apple cider gelée | gastrique

REMHOOGTE HONEYBUNCH CHENIN BLANC RESERVE 2022

SECOND COURSE

WAGYU FAT WASHED TOMATO TARTARE

faux egg | arugula | lemon basil | sourdough crostini

REMHOOGTE VANTAGE PINOTAGE 2020

THIRD COURSE

PASTRAMI CURED FILET

duck fat potato pave | broccolini | bordelaise

REMHOOGTE CABERNET SAUVIGNON RESERVE 2018

FINALE

MINI CHEESE BOARDS

mixed nuts | dark berries

REMHOOGTE SIR THOMAS CULLINAN RESERVE 2018

