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# WINEMAKER DINNER

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SATURDAY, AUGUST 10, 2024 • 6:00 PM

## WELCOME RECEPTION

2022 ROTUNDA RED

CHARCUTERIE AND CHEESE DISPLAY  
SCALLOP STRAWBERRY CRUDO  
BLACKBERRY CRÈME FRAÎCHE TART  
COCONUT SHRIMP & GREEN CURRY

## FIRST COURSE

2022 SEYVAL BLANC

CHILLED YELLOW TOMATO GAZPACHO  
Heirloom tomatoes, yellow watermelon, cucumber

## SECOND COURSE

2022 PINOTAGE

DUCK PAD PED  
Stir fried duck, Thai curry, basil rice

## THIRD COURSE

2021 MERLOT

SALMON MI-CUIT  
Edamame puree, pea shoots, furikake, puffed rice

## FOURTH COURSE

2021 ESTATE RESERVE

STRAWBERRY RHUBARB CRUMBLE PUDDING  
Mascarpone ice cream

\$140

plus service charge and taxes  
(All attendees must be 21 or older)

