



*Vintage Wine & Coffee Bar presents
A Six Course Wine Dinner featuring South Africa*

First Course

Safari Savories

*Delicate Fillo Pastry filled with Brie-Raspberry and Almonds and Pastry filled with Portabella
Mushrooms-Sherry and Onions*

Goiya Chardonnay

Second Course

Avocado Seafood Boats

Avocado Halves filled with Shrimp in a Delicate Sauce served over Greens

African Spirits Chenin Blanc

Third Course

Safari Savories

Sosatie—South African Kebabs served over Risotto

Goiya Merlot

Fourth Course

Safari Savories

The Intermezzo Sorbet

Fifth Course

South African Meat Potjie with Yellow Rice & Raisins

Goiya Shiraz-Pinotage

Sixth Course

Milktert and Chocolate Mousse

Delicate Pastry Cups filled with Traditional Dutch Custard and Chocolate Mousse

Serengeti Cabernet—Merlot
