



VALENTINE'S DAY DINNER MENU

R480 PER PERSON

INCLUDES A COMPLIMENTARY GLASS OF GRAHAM BECK BUBBLY

AMUSE BOUCHE

Salmon and seared tuna roses with black bean mayo and avocado

STARTERS

Spiced Duck Breast

with star anise and honey, served with textures of garden peas

OR

Avocado Ritz

with avocado salsa, Marie Rose gel and tomato and basil foam

OR

Truffled Beetroot Carpaccio

with a gorgonzola soufflé and candied pecan nuts

INTERMEDIATE

Strawberry and black pepper sorbet with balsamic reduction

MAIN COURSE

Sesame Encrusted Salmon

with wasabi and lime potato purée, Asian vegetables, saffron beurre blanc and a teriyaki sauce

OR

Roasted Rack of Lamb

with garlic, thyme and butter crushed potato, asparagus and salsa verde

OR

Wild Mushroom Tortellini

with charred cauliflower, mushroom broth, mushrooms, leek and goats cheese cream

DESSERT

Lindt Dark Chocolate Fondant

with hazelnut ice cream and fresh berries

OR

Cheeseboard

Assorted cheeses, crackers and preserves

OR

White Chocolate Mousse Cheesecake

with strawberries and Champagne jelly

OR

Petit Fours

Chocolate truffles, shortbread and lamingtons



GRAHAM BECK
MÉTHODE CAP CLASSIQUE
★

SHIMMY
BEACH CLUB

Booking essential. Call 021 200 7778 or email info@shimmybeachclub.co.za