



A SPECIAL SOUTH AFRICAN AFFAIR

# Wine Dinner

Branwar Wines—Winemaker Ntsiki Biyela

**Sunday, May 28 at 6 p.m.**

**Tickets: \$135 Per Person + Tax & Gratuity**

## **GRILLED ROSEMARY FLAT BREAD**

Hummus, House Boursin, Citrus Marinated Olives

## FIRST COURSE

### **CRAWFISH BISQUE**

Morel Mushrooms, Ramps, Bone Marrow Fritters

*Wine Pairing: Aslina Wines, 2019 Umsasane,  
Bordeaux Red Blend, Western Cape*

## SECOND COURSE

### **SUMMER TRUFFLE SALAD**

Confit Heirloom Tomatoes, Burrata, Garlic  
Croutons, Basil Chlorophyll

*Wine Pairing: Aslina Wines, 2020 Sauvignon  
Blanc, Stellenbosch*

## THIRD COURSE

### **SWORDFISH INVOLTINI**

Pine Nuts, Basil, Parmesan, Clam Broth, Baby  
Red Sorrel

*Wine Pairing: Aslina Wines, 2020 Chardonnay,  
Western Cape*

## FOURTH COURSE

### **MARK'S SHEPARD'S PIE**

Lamb, Chickpeas, Five Spice, Turmeric, Saffron

*Wine Pairing: Aslina Wines, 2020 Cabernet  
Sauvignon, Stellenbosch*

## FIFTH COURSE

### **COCONUT CREAM PIE**

Chocolate Ganache, Orange Crème, Coconut  
TuileBerries, Caramelized Meringue

*Wine Pairing: Aslina Wines, 2021 Chenin Blanc  
Skin Contact, Stellenbosch*

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