



# OPSTAL

Since 1847

Family Wine Estate

## *Food & Wine Evening*

*Friday, 24<sup>th</sup> July 2015*

### WELCOMING CANAPE:

Asparagus and Parmesan Tartlet with Pumpkin & Sunflower Seed Pastry

### STARTER:

Curried Pea Soup with Ginger & Apricot Pulp

### ENTRÉE:

Smoked Salmon Fishcake served on Grilled Aubergene,  
Lemon and Coriander Cream Cheese, with Cucumber Noodles & Beetroot

### MAIN COURSE:

Beef Fillet grilled to a Perfect Medium, served on  
Sage & Garlic Butternut & Cauliflower Purée, topped with  
Crispy Potato Slices and drizzled with Sweet Bacon Sauce

### DESSERT:

Pear Cake with Lemon & Lime Ice Cream sprinkled with  
Chocolate Honeycomb

*Each dish is paired with carefully selected Opstal Estate wines,  
presented by Winemaker Attie Louw*