

South African Wine Dinner

Sunday October 22, 2017

Quaffing 5:30 pm

Dinner 6:00 pm

Jon & Jill Panzer’s Home Chef Nathan Newhouse

22608 Hascall St, Elkhorn 68022 Attitude on Food

**Quaffing**

rye bread bruschetta topped with peppered Ostrich fillet and basil pesto

*Graham Beck Brut Methode Cap Classique RP 90 D 90*

bobotie spring rolls with an apricot chutney dipping sauce

*Mullineux Family wines White Blend, 2012 RP 91*

platter of imported cheeses served with dried fruits, jams and breads/crackers

*Rustembert John X Merriman 2011 WS 92 WA 93*

**Salad**

Roasted Butternut Squash, Beetroot and Avocado salad

*Hamilton Russell Chardonnay 2016 RP 93 V 93*

**Small Plate**

butterfish with gourmet smoortjie (tomato, onion and herb chutney)

*Storm Pinot Noir Vrede 2013 WS 92*

**Entree**

Grilled spicy chicken breast

\*herbed new potatoes, dollop of thick yoghurt\*salsa of pomegranate seeds \*mint\*red onion\*grated lemon

*Hamilton Russell Pinot Noir 2015 RP 92 WS 93 V 94*

**Entree**

‘Braai’ d’ lamb cutlets with pap and chakalaka

*Kanonkop Pinotage 2014 WS 91 RP 90 V 91*

**Dessert**

‘koeksisters’ drizzled with sweet icing sugar \* caramel praline crumble

*Klein Constantia Vin de Constance 2013 RP 96 V 94*

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**President :**  *Tom Murnan* **Event producer:** *Jon & Jill Panzer* **Cost:** *$165 per person*

**Dress:**  *Safari Chic The ‘Safari Lodge’ can accommodate 30 guest for dinner.*

**Your check is your reservation.**

Reservations are due by October 16, 2017. Please mail your check payable “IWFS CB” to:

Jill Panzer, 22608 Hascall St, Elkhorn 68022