


The background is a warm, golden-yellow color. It is decorated with various autumn-themed illustrations, including pinecones, olive branches with olives, and clusters of berries. A thin, light-colored rectangular border is visible around the central text area.

# SAVOUR THE *Season*

AUTUMN EDITION | THREE-COURSE | R445 PER PERSON



*"Embrace the changing seasons with our exclusive 'Savour the Season: Autumn Menu'. As we bid farewell to the warmth of Cape Town summer and welcome the crispness of Autumn, allow our culinary delights to take you on a sensory journey like no other.*

*Prepare your taste buds for a symphony of flavours that celebrate the essence of colder days and heart-warming cuisine. Our talented chefs have crafted a menu that highlights the seasonal bounty of Autumn, using fresh ingredients that capture the spirit of the season."*

## **STARTER**

### **Moroccan Mussels**

steamed mussels in a saffron and chorizo sauce | toasted sourdough

or

### **Roasted Tomato Soup (VG)**

creamy roasted tomato and garlic soup | garlic croutons | herb crema

## **MAIN**

### **Slow Cooked Oxtail Ragu**

pappardelle pasta | whipped ricotta | gremolata | parmesan cheese

or

### **Sole Meunière**

pan-fried sole in a caper butter sauce | lemon herb risotto

or

### **Pumpkin and Sage Ravioli (VG)**

roasted pumpkin and ricotta filled ravioli | sage beurre noisette  
toasted walnut and coconut crumble

## **DESSERT**

### **Bourbon Caramelised Peach Baked Alaska**

pecan butter ice cream

or

### **Pumpkin Mascarpone Pie**

butterscotch ice cream

**Compliment your meal with our wine pairing option at R200pp**

***VG - Vegetarian***



*Thank you for dining with us*

COPA  
RESTAURANT