

# **Exclusive Four-course Fine Dining & Wine Pairing Experience**

R 595.00 per person | Paired with Ridgeback Wines | Saturday, 27th of July | 18h30 \*Please note that vegetarian options will be available.

#### ON ARRIVAL

Ridgeback Chenin Blanc 2020

# AMUSE-BOUCHE

PINK PEPPERCORNS AND WHITE SESAME TUNA TATAKI guacamole | crisp ginger | Japanese aioli | teriyaki glaze | micro coriander Ridgeback Viognier 2023

# STARTER

CRISPY FRIED DUCK AND PISTACHIO BONBON
pulled duck leg | pistachio dust | orange gel | kumquat chutney
citrus mascarpone | radish | micro herb salad
Ridgeback Journey 2020

## PALATE CLEANSER

PEAR AND GINGER SORBET

#### MAIN

SMOKEHOUSE BRISKET

BBQ carrot purée | candied rainbow carrots | balsamic glazed baby onions crispy fried onions | pan jus

Ridgeback Cabernet Franc 2021 & Ridgeback Signature C 2019

## **DESSERT**

BROWN BUTTER ESPRESSO ALMOND CAKE café latte mousse | dark chocolate ganache | mascarpone vanilla bean ice cream Ridgeback Merlot 2021

Bookings are essential | Limited seats available copa@pepperclub.co.za | 021 812 8888