

CATHARINA'S

— AT STEENBERG —

VALENTINE'S DAY MENU 2019

A GLASS OF CHAMBORD KIR PÉTILLANT

AMUSE BOUCHE



TEMPURA PRAWNS AND CALAMARI

Avo pulp, sesame, shimeji mushrooms, jalapeno jam, coriander mayo
Steenberg Sphynx 2017



ROSE SCENTED HARVEST SORBET



PORCINI DUSTED PORK BELLY

Cauliflower purée, pork croquettes, tender greens, porcini jus
Steenberg Nebbiolo 2015



CHOCOLATE

Tanariva custard, raspberry ganache,
strawberry and buttermilk ice cream, berry salsa, chocolate sauce
Steenberg Natural Sweet 2017



FRIANDISE

R895 WITH WINE PAIRING
R595 WITHOUT WINE PAIRING

MENU EXCLUDES ALL ADDITIONAL BEVERAGES
A DISCRETIONARY 12% GRATUITY WILL BE ADDED TO YOUR BILL

CATHARINA'S

— AT STEENBERG —

VALENTINE'S DAY MENU 2019 - VEGETARIAN

A GLASS OF CHAMBORD KIR PÉTILLANT

AMUSE BOUCHE



HERBED CHEVIN TORTELLINI

Marinated shimeji, pea and tomato salsa, sauvignon blanc and corn velouté
Steenberg Sphynx 2017



ROSE SCENTED HARVEST SORBET



VEGETABLE AND CHICKPEA

Ratatouille, tenderstem broccoli,
snow peas, wild rocket, olive salsa, pesto vinaigrette
Steenberg Merlot 2016



CHOCOLATE

Tanariva custard, raspberry ganache,
strawberry and buttermilk ice cream, berry salsa, chocolate sauce
Steenberg Natural Sweet 2017



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