

IDIOM 3 COURSE MENU • R545 *(Excluding wines)*

STARTERS

GREEN GAZPACHO

CREAMY CUCUMBER AND COCONUT GAZPACHO WITH JALAPENO YOGHURT, FRESH AVOCADO SALSA

Suggested Pairing: WHALEHAVEN SAUVIGNON BLANC

OSTRICH CARPACCIO

BILTONG SPICED OSTRICH CARPACCIO WITH PARMESAN CURD, CRISPY ARTICHOKE, BALSAMIC PEARLS AND FRESH ROCKET

Suggested Pairing: IDIOM GRENACHE

CITRUS AND TOMATO CEVICHE

CITRUS CURED LINE FISH WITH FRESH ORANGE SEGMENTS, CRISP RADISH, FURIKAKE, TOMATO WATER AND A CORAL TUILLE

Suggested Pairing: IDIOM BIANCO PINOT GRIGIO

CACIO E PEPE

SPAGHETTI WITH CREAMY PECORINO AND A TRIFECTA OF GREEN, RED AND BLACK PEPPERCORNS, SPAGHETTI, TOPPED WITH CRISPY LEAKS AND HERB OIL

Suggested Pairing: IDIOM ROSSO SANGIOVESE

SALT BAKED BEETROOT

SALT BAKED BABY BEETROOTS WITH CARDAMON AND ORANGE GEL, BEETROOT PUREE, CASHEW NUT CHEESE AND FRESH ROCKET.

Suggested Pairing: IDIOM BARBERA

MAIN COURSE

MUSHROOM RISOTTO

CREAMY MUSHROOM RISOTTO WITH EXOTIC MUSHROOMS, CRISPY MUSHROOMS AND A DRIZZLE OF TRUFFLE OIL

Suggested Pairing: IDIOM SANGIOVESE

ROASTED DUCK BREAST

CRISPY SKIN DUCK BREAST WITH SWEET DUCK JUS, ROSEMARY SAMP, FRESH FENNEL AND FENNEL CHUTNEY

Suggested Pairing: IDIOM ZINFANDEL

SMOKED PORK BELLY

CREAMY FERMENTED APPLE SAUCE, ROASTED BABY APPLES, CRISPY PORK CRACKLING AND BUTTERED ASPARAGUS

Suggested Pairing: IDIOM SAUVIGNON BLANC

PIRA BRAAIED BEEF FILLET

BEEF FILLET WITH EXOTIC MUSHROOMS, CRISPY KALE, GARLIC CHIPS, TOASTED LINSEEDS AND A CONFIT ONION JUSS

Suggested Pairing: IDIOM CAPE BLEND

LAMB LOIN *(Surcharge R80)*

LAMB LOIN WITH SAUTEED ARTICHOKE, CRISPY ARTICHOKE CHIPS, CREAMY ARTICHOKE PUREE, TRUFFLE FONDANT POTATO AND LAMB JUS

Suggested Pairing: IDIOM BORDICON

LINE FISH *(Surcharge R50)*

LINE FISH OF THE DAY WITH CRISP POTATO PAVE, SAUTEED RADISH, CREAMY BEURRE BLANC, FRESH POMEGRANATE AND A CHORIZO OIL.

Suggested Pairing: IDIOM SEMILLON

DESSERT

BASIL PANNA COTTA

WITH BURNT MERINGUE SHARDS, LEMON AND OLIVE OIL SPONGE, MANGO COULIS, AMASI SORBET

Suggested Pairing: IMPORTED ITALIAN EXTRA DRY PROSECCO

TIRAMISU

SERVED WITH AMARETTO ICE CREAM AND COFFEE CREAM

Suggested Pairing: IMPORTED ITALIAN AMARETTO

TEXTURED BEETROOT

DARK CHOCOLATE SOIL, ROASTED CASHEW NUTS, CARDAMON CHOCOLATE GANACHE, BEETROOT GEL, MISO CARAMEL ICE CREAM, PICKLED BEETROOT AND BUCHU SHARDS

Suggested Pairing: IMPORTED ITALIAN LAMBRUSCO

A SELECTION OF THREE CHEESES

GORGONZOLA, GRUYERE, DANBO, PEPPERED GRAPE JAM, FRESH FRUIT AND BERRIES, MANGO CHUTNEY, GARLIC AND HERB FLATBREAD, ALMOND BISCOTTI

Suggested Pairing: IDIOM BLACK GOLD HAILSTORM MERLOT