

Wine & Dine evenings at the Peninsula All Suite Hotel

The Peninsula All Suite Hotel, Sea Point is holding Wine & Dine evenings comprising a gourmet set menu with selected vintage wines on every last Thursday of the month. On 28 July, the showcased wine is from the Tokara estate, Stellenbosch.

Tokara prides itself on its balance of innovative and distinctive flavours and its wines are made from top-quality grapes, which are produced exclusively from their own vineyards on the crest of the Helshoogte Pass.

Sunset Deck's chef, Andre, has produced a menu that will be perfectly paired with the selected range to bring out the blends and flavours of the wines.

Five-course menu

The five-course menu starts with cold confit salmon, pea purée, pickled beetroot and sago beurre blanc; followed with beef shin, roast potatoes and onion jam as an intermediate. A grapefruit sorbet with white chocolate will be served before the main course, comprising a succulent loin of lamb, parsnip royal, whipped goats cheese, king oyster mushrooms and almond vinaigrette. The meal will end with a dessert of roast butternut parfait, pistachio cake, poached pineapple, and peppercorn syrup.

To make a booking at the Peninsula All Suite Hotel Wine & Dine Evening at R225 per person, call +27 (0)21 430 777 or email confer@peninsula.co.za.

For more, visit: <https://www.bizcommunity.com>