



*Misha's*  
VINEYARD

# Misha's Vineyard Degustation Menu

Thursday 25<sup>th</sup> July 2019

## To Start & Canape

*Misha's Vineyard The Gallery Gewurtztraminer 2016*

Duck Cigars and Venison Tartare

## 1<sup>st</sup> course

Truffled Mushroom Cappuccino  
Home-Made Bread, House-Churned Butter

## 2<sup>nd</sup> course

Sous Vide Spiced Pork Cheek  
*Wine Match - Misha's Vineyard Limelight Riesling 2015*

## 3<sup>rd</sup> course

Vanilla Cured Ora King Salmon  
Beetroot, Citrus, Apple, Caviar, Whitebait  
*Wine Match - Misha's Vineyard Dress Circle Pinot Gris 2018*

## 4<sup>th</sup> course

Canter Valley Duck Breast  
Thai Caramel  
*Wine Match - Misha's Vineyard Cantata Pinot Noir 2017*

## 5<sup>th</sup> course

Lychee Sorbet

## 6<sup>th</sup> course

Flaxbourne Lamb Loin  
Spice Crust, Eggplant, Paneer, Nihari Jus  
*Wine Match - Misha's Vineyard The High Note Pinot Noir 2016*

## 7<sup>th</sup> course

Callebaut White Chocolate Cremeau  
Kalamansi, Matcha  
*Wine Match - Misha's Vineyard The Cadenza Late Harvest Gewurtztraminer 2016*

## 8<sup>th</sup> course

Petit Fours  
Misha's Vineyard Pinot Noir Schoc Chocolate Truffle