

THE FRANSCHHOEK AFFAIR  
AT SOLMS-DELTA 25, 26, 27 JUNE 2010



FOOD AND WINE PAIRING MENU

STARTERS

Pan-fried duck livers with *raaptol* and caramelised purée, *spekboom* and *agurkie* sauté and *moerbui* dressing

Lekkerwijn

OR

*Veldkos* vegetable baked with goat's cheese, and a *boegoe* butter sauce

Vastrap

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MAIN COURSE

Medley of sea harvest fried with our wild herbs set on traditional *kaapse* tomato *bredie* and fennel flavours

Vastrap or Amalie

OR

Rare roasted ostrich fillet with honey roasted *patat* emulsion, wild rosemary and *suring* creamy sauce and waterblommetjie tart

Hiervandaan or Langarm

OR

Cape roti filled with peppadew, Cajun spicy avocado, citrus *boegoe*, basil pesto baked with a wild garlic cheese sauce

Koloni

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DESSERTS

Chocolate vanilla soufflé pancake with vanilla ice cream and Dik Delta karri syrup  
Cape Jazz Shiraz

R190 p/p

**Wine maker:** Hilko Hegewisch & **Executive Chef:** Shaun Schoeman

Culinary regards

## Glossary

- Agurkie** -pickled cucumber (gherkin)
- Boegoe** - indigenous herb; medical usage
- Bredie** (tomato) - traditional Cape Malay tomato stew
- Kaapse** -Cape's
- Moerbui** - indigenous wild berry
- patat** -sweet potato
- raaptol** - radish
- spekboom**- an indigenous tree
- suring**- sorrel
- veldkos** - indigenous edible plants, herbs and bulbs
- waterblommetjies** - indigenous water flower, grown in Cape Rivers and dams