



The Taste of South Africa **WINE DINNER**

FIRST COURSE

MOSBOLLETJIES

brown butter yeast buns, prickly pear nectar honey glaze,
topped with black lava salt
paired with Babylonstoren Chardonnay

SECOND COURSE

BRAAI RAZOR CLAM CEVICHE

blackberry vinegar, young cut radish greens
paired with Babylonstoren Babel Red Blend

THIRD COURSE

CEDAR SMOKED PERI PERI LAMB SKEWER

herbed roti potato, braised collard greens
paired with Babylonstoren Cabernet

FOURTH COURSE

KOEKSISTER

braided fried dough dipped in cherry syrup glaze,
topped with chopped walnuts
paired with Babylonstoren Nebukadnesar Red Blend

aerie
restaurant • lounge