

Iona food & wine pairing 6th July 2018

On arrival

Iona Sauvignon Blanc 2017

Paired with

Beef Tartar, crispy goats cheese, grapefruit and Jasmine

I

Iona Chardonnay 2017

Paired with

Prawn bisque risotto, papino and lemon, prawn biscuit, and toasted sesame

II

Iona One-Man Band 2011

Paired with

Honey roast duck, pearl barley and confit duck cassoulet

Thyme and Sherry Jus

III

Iona Mr. P Pinot Noir

Paired with

Taleggio souffle, toasted hazelnuts, wild mushrooms and crispy onions

IV

Iona Corretto Grappa

Paired with

Nartjie and white chocolate mousse, passionfruit, toasted almond shortbread



IONA WINES
WINE PAIRED DINNER
4 Courses
R385 pp
Bookings
Essential
6 JULY

