

CARNIVORE  
+45 for wine pairings

crisped rabbit preserved in duck fat, kettle  
cooked wild game-pecan emulsion and  
arugula

***Aslina Wines Cabernet Sauvignon Western Cape  
2014***

waterfowl, preserved fowl eggs, craven  
county BBQ sauce

***Crystallum Peter Max Pinot Noir Walker Bay  
2013***

grilled black angus hot-link and curried  
canary mustard

dry-aged, black onion marinated grilled  
venison shawarma with ashcake

***Stellekaya Cape Cross Western Cape 2009***

preserved candy yam semifreddo, kettle  
cooked molasses, pecans & toasted  
marshmallow

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness, especially if you have  
a medical condition.