

C'est -la- Vin

WINE AND PROVISIONS



Babylonstoren Wine Dinner July 20th, 2025 ~ 3pm

AMUSE-BOUCHE

CONFIT SCALLOP ~ RUBY RED GRAPEFRUIT ~ DILL

BABYLONSTOREN SPARKLING CHENIN BLANC | 100% CHENIN BLANC

BRIGHT, REFINED BUBBLES AWAKEN THE PALATE WITH NOTES OF GREEN APPLE, CITRUS, AND A HINT OF Brioche.

FIRST COURSE - VICHYSOISE

GRILLED PEACH RELISH ~ BRIOCHE CROUTON ~ CHIVE OIL

BABYLONSTOREN MOURVEDRE ROSE

A DRY, PROVENCAL-STYLE ROSE WITH WILD STRAWBERRY, PEACH, AND ROSE PETAL - THE PERFECT BRIDGE TO SUMMER FLAVORS.

SECOND COURSE - BUTTER-POACHED PRAWN

CONFIT FENNEL ~ ASPARAGUS TIPS ~ CARA CARA ORANGE SUPREME ~ ENGLISH PEA PISTOU

BABYLONSTOREN CHARDONNAY

ELEGANT AND LAYERED, WITH NOTES OF ORANGE BLOSSOM, STONE FRUIT, AND A TOUCH OF OAK FOR RICHNESS.

THIRD COURSE - DUCK-STUFFED SWISS CHARD

RED WINE POACHED CHERRY ~ BRUSSELS SPROUTS ~ SPRING ONION ~ SHERRY JUS
BABYLONSTOREN SOETMELKSVLEI RED BLEND

JUICY AND COMPLEX, THIS BORDEAUX-STYLE BLEND BRINGS BLACK CHERRY, SPICE, AND A WHISPER OF SMOKE.

FOURTH COURSE - PORCINI-CRUSTED LAMB TENDERLOIN

TRUMPET ROYAL MUSHROOM ~ LACINATO KALE ~ LAMB FAT CIPOLLINI ~ CELERY TREKS
~ GREEN PEPPERCORN DEMI

BABYLONSTOREN SOETMELKSVLEI PINOTAGE

BEEP AND EARTHY WITH BLACKBERRY, CLOVE, AND SAVORY SPICE - A BOLD MATCH FOR RICH UMAMI FLAVORS.

FINALE - COMPRESSED BLACK PLUMS

GOAT CHEESE MOUSSE ~ STREUSEL ~ CREME ANGLAISE ~ PETITE BASIL ~ PINK PEPPERCORN

BABYLONSTOREN NEBUKADNESAR

STRUCTURED AND OPULENT, WITH LAYERS OF BLACK PLUM, MOCHA, CASSIS, AND FINE TANNINS FOR A GRAND FINISH.

