



GLEN  
CARLOU

# Glen Carlou Wine Evening

Tuesday 10 August 2010

R495 p.p.\*

Including Gratuity.

Hosted by:

Johan Erasmus, CEO

A warm welcome to Glen Carlou, situated in the heart of South Africa's scenic Paarl Valley. The warm, dry summers and cold, wet winters of this area combine with an exciting variety of slopes and the riches of our soils to create unique winegrowing conditions.

## The Menu

### Starter

Seared Veal Carpaccio, with marinated wild mushrooms and truffle oil.

Calamari tubes filled with a prawn mousse and finished with a shellfish cream.

### Main Course

Kudu shank resting on rice noodles topped with a five spice demi-glace.

Char-grilled beef fillet resting on a parsnip and thyme puree topped with a shitake demi-glace

### Cheese

A selection of local & international cheeses.

### Dessert

White chocolate crème brulee topped with a black cherry and whiskey compote

**Venue:** Browns of Rivonia

**Time:** 19h00 for 19h30

**Dress:** Smart Casual

## The Wines

### Welcoming Drink

Glen Carlou Sauvignon Blanc 2009

### With Starters

Glen Carlou 'Quartz Stone' Chardonnay 2009

### With Main Course

Glen Carlou Pinot Noir 2008

### With Cheese

Glen Carlou Syrah 2006

### With Dessert

Glen Carlou 'The Welder' 2008

\* Kindly note that the price per person excludes any other drinks or food and Includes 10% gratuity.

[www.browns.co.za](http://www.browns.co.za)

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