

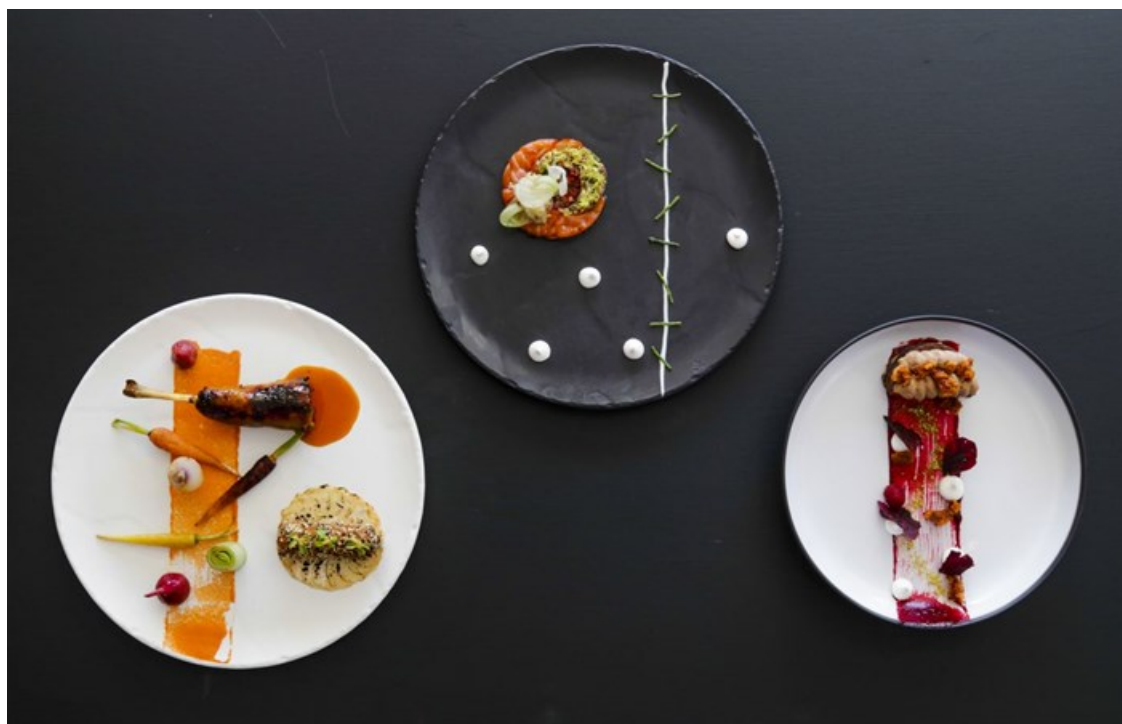
## 5 unique Cape Town food and wine pairings

All across the Western Cape, there are unique food and wine pairings and tastings available for locals and visitors alike to try out.

Below are five of our favourites for all budgets. These will definitely keep you warmed up this winter!

### Bisquit food pairing at the Radisson Blu Hotel Waterfront

Located on the water's edge, Tobago's at Radisson Blu Hotel Waterfront is currently running a delectable pairing treat – Bisquit cognac varieties with fine-dining food from Chef Grant Bergins.



Dishes on the pairing menu includes a sweet but peppery strawberry cured Norwegian salmon with acidic touches of lemon meringue, finished with a crisp bite of *tempura* oyster. According to Chef Bergins, it's a dish that has been created to perfectly complement the aromatics of the VS Bisquit Cognac. This is just one of three courses on this menu – each one paired with a different Bisquit cognac. The pairing is available for diners until the end of September 2019.

**Cost:** R650 per person

**For more info or bookings:** +27 (0)21 441 3000 or



The 'Harvest Story of Creation' is wine pairing at its best

Ruth Cooper 18 Apr 2019



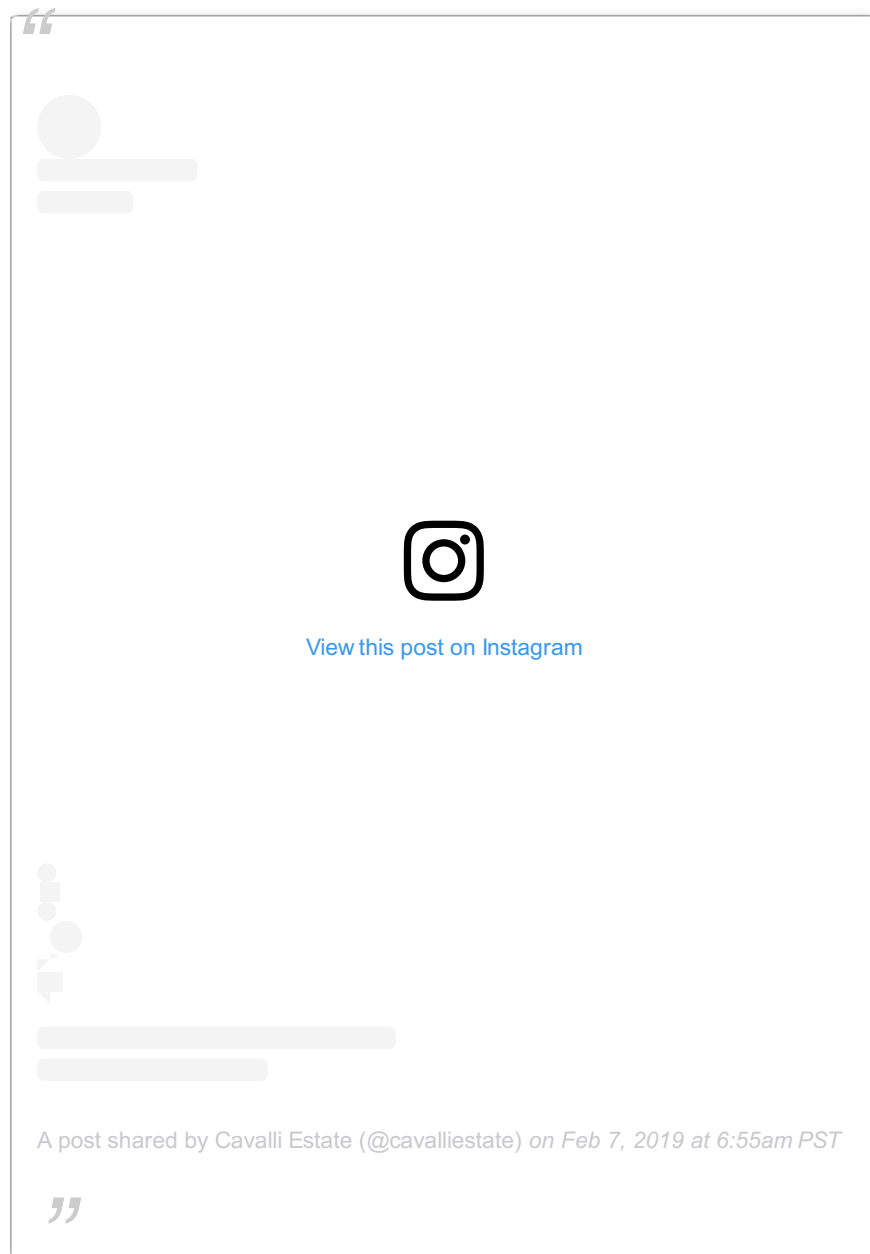
### Food and wine pairing at Cavalli Estate

This stunning equestrian-themed estate offers a four-course lunch or dinner menu paired with some of their top wines. Available from 1 May to 30 August, diners will be able to choose between Cavalli or other international wines to go with

dishes such as slow-cooked local octopus with fermented black garlic aioli, apple, squid-ink crisp, radish, fynbos dressing and, as a main, confit duck leg with orange, fennel marmalade, mustard *pommes mousseline* and black kale. There is also a vegetarian option available.

**Cost:** R425 for the Cavalli wine pairing menu, R485 for the international wine-pairing menu, R375 for the vegetarian menu paired with Cavalli wine.

**For more info or bookings:** +27 (0)21 855 3218 or



## La Colombe winter tasting menu

A local favourite, La Colombe in Constantia has a five-course winter menu made up of dishes such as sweet potato with *wagyu* drippings and oxtail, Malay-style line fish, cashew salted caramel and rooibos macaron, plus much more. Each of these dishes is carefully paired with a fine selection of local and international wines for a fine dining experience to remember.

**Cost:** R495 per person (add beverage flight R450)

**For more info and bookings:** +27 21 794 2390 or





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## Brandy and chocolate pairing at the KVV Wine Emporium

For those wanting a lighter tasting that's not a full-on, sit-down meal, then consider a chocolate pairing. This particular one, hosted at the KWN Wine Emporium in Paarl, is paired with some of the company's best brandies and is bound to warm you up. If you are less into brandy, but still want something to warm you up, then try the tea-and-chocolate pairing option. Here the chocolate is paired with some delicious loose leaf teas.

**Cost:** R75 per person for the brandy and chocolate, R55 for the tea and chocolate

**For more info or bookings:** +27 (0)21 863 3803 or

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## Canto MCC and something sweet

For something a little different, Canto Wines in Durbanville has a unique combination where you are able to pair some of their top MCCs with macarons. There are a number of MCCs available to taste including Chardonnay and Pinot Noir MCC but that is paired with a salted caramel macaron. According to Canto, “this sweet and salty combination is inspired by the combination of freshness from the Chardonnay and the cherry flavours of the Pinot Noir.”

**Cost:** R95 per person

**For more info or bookings:** +27 (0)21 492 2821 or [info@cantowines.co.za](mailto:info@cantowines.co.za)

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