



FRANKIE FENNER MEAT MERCHANTS

food experience R795

additional wine pairing R395

**payable on the night*

1ST COURSE

FFMM caesar beef tartare, sourdough shards

wine pairing: louisvale wooded chardonnay - R110/glass

2ND COURSE

seared venison carpaccio, house stracciatella,
black cherry compote, charred pickled jalapeno

wine pairing: gabriëlskloof the blend - R140/glass

3RD COURSE (FEAST COURSE)

FFMM t-bone with whipped tallow butter, tuscan
potatoes with parmesan, charred wedge salad

wine pairing: raats dolomite cabernet franc - R130/glass

4TH COURSE

affogato with tallow caramel

*wine pairing: buitenverwachting 1769 muscat de
frontignan - R130/glass*

