

Copperleaf

Restaurant & Bar

Five Course Menu Legér

Amuse

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Parsnip Crème

Golden Raisin, Pumpkin Seed Granola
JM Cellars "Bramble Bump" (Chardonnay/ Viognier) WA 2015

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Olive Oil Roasted Fennel

Caramelized Sunchokes, Navel Orange, Pickled Dates
Toasted Espelette
Durbanville Hills, Chenin Blanc, ZA 2016

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Bromiley Farm Curried Butternut Squash

Green Lentils, Crispy Broccolini, Toasted Coriander, Pistachio Yogurt
Villadoria "Bricco Magno", Nebbiolo, IT 2013

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Semolina Cavatelli

Artichoke Crème, "Foraged & Found" Mushrooms, Winter Savory
Tranche "Blackrock Vineyard", Tempranillo, 2011

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Passion Fruit Sorbet

Green Tea Macarons, Toasted Coconut Pudding, Almond Roca
Wild Roots Marionberry Vodka, OR

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Mignardises

Five Course Menu 75
With Wine Pairings 110

*An automatic gratuity of 18% shall be applied to parties of six (6) or more.
Such gratuity shall be retained by your service staff*