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Welcome



There are a few things we are particularly fond of at Caveau. Family, friends, good food and quality wine may rank up there at the top of the list but close behind is a good sporting contest.

The Lions tour in June is sure to provide some fantastic entertainment. To celebrate, we've partnered with Kream to host the Players Lounge at Caveau at The Mill. A chance to mingle with rugby, food and wine aficionados, this will be a truly unique experience not to miss. For all the details and information, click [here](#). We look forward to enjoying these games with you!

Keep swirling!

Brendon, Jean & Marc.

Notice: Please note that both Caveau restaurants will be closed on 22nd April (next Wednesday) for Election Day.

Caveau at the Mill

It's Super 14 crunch time over the next few weeks as we get near the semi-final phase. Come join us for rugby and a few drinks in our upstairs lounge and enjoy commentary by the 'real' **Hugh Bladen** ([check out overtohugh.co.za](http://checkout.overtohugh.co.za)), which is sure to be amusing. His first game will be May 1st - don't miss it!

Please note Caveau at The Mill will be **closed** the days below:

22nd April & 3rd May 2009:
closed

23rd & 29th April 2009:
closed for [dinner](#) only

Marc's Wine of the Month - South Hill Cabernet Sauvignon Rosé 2008

South Hill, out in the hills of the Elgin Valley, is a small, focused winery that produces just three wines: Sauvignon Blanc, Cabernet Sauvignon and this rosé. Elgin, being close to the ocean but also at a higher altitude than many other areas, has the capacity to grow superb quality grapes. Aside from wines from boutique producers like South Hill, the amount of land bought by other top wineries is testament to the potential in this area.



This rosé has become a firm favourite for us, and the Caveau regulars, for good reasons. The wine is crisp and fresh, with beautiful fruit flavours and a bit of spice. It all combines to make a drink both refreshing and nicely weighted. A wine that defies the concept of rosé being a summer-only drink.

Brendon's thoughts:

Soft and succulent in the mouth yet with a firmness to it, this wine wins on so many fronts. I'm a big fan of the pink. What can I say - real men drink rosé!

Jean's thoughts:

An enjoyable light and crispy rosé. A touch of Provence in the Cape, or perhaps even better!

Price at Caveau: R90 per bottle / R23 per glass



Serves 2

Brian Cluver has become a good friend of us through his marketing of L'Ormarins and the Terra Del Capo wines, like this crisp, zesty Pinot Grigio. Pinot Grigio is the biggest selling Italian wine in the US, but is grown only in limited amounts in South Africa. For an alternative to Sauvignon Blanc or Chenin Blanc, keep some of this in your fridge for when you have unexpected, thirsty guests.

Available at retail through Caveau Deli for R50 per bottle.

Ingredients

2x 180g Fresh Cape Salmon pieces
2 Sprigs rosemary
2 Sprigs thyme
2 Sprigs parsley
100g Butter
60g Goats feta cheese
260g Jasmine rice
2 Pinches saffron
100g Julienne vegetables (carrots, peppers and baby marrow)
200ml Orange juice
200ml Honey
2 Large sweet potatoes
Heavy foil (enough to wrap fish pieces)

Method

Preheat oven to 180°C.
Cut sweet potatoes into discs, and bake in oven approximately 15 minutes until soft.
Remove and arrange on two plates.

For reduction, simply boil honey and orange juice in saucepan for 15 minutes over medium heat.
Set aside from heat once it reaches a thick, sticky consistency.

Place each piece of fish on some foil, along with divided rosemary, thyme and butter.
Wrap fish snugly, and place each parcel on a dry frying pan on high heat for 12-15 minutes.
Remove from heat and let stand in foil for a few minutes.

Boil jasmine rice, with saffron added to the water.
Mix cooked rice with feta and julienne vegetables, and arrange on two plates with potato.
Remove fish from foil, place on rice, and garnish with parsley sprigs.
Drizzle honey orange reduction onto each plate and serve.

Caveau Deli : Cheese!

If you're a fan of quality cheese, then pop into the deli and stock up from our seriously extensive collection of cheeses. We've got both local and imported sheepsmilk, cowsmilk and goatsmilk cheeses of all well-known types - and a few unique ones you won't find too often. And with winter approaching, if you feel like a cheeseboard to enjoy at home with some port, then simply call us or stop by and we can put the whole thing together for you.

Available at Caveau Deli (entrance on Shortmarket Street).

"In water one sees one's own face; But in wine, one beholds the heart of another."
- Old French proverb



swirling passions

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