

In This Issue

Welcome!

Wine Review

Dombeya Chardonnay 2007

Recipe

Soy Seared Tuna with Mango

Friends in Wine

Morena Brut Rosé NV

Caveau Deli

Sushi & Wine Pairing Evenings

Welcome



There goes the year. Well, almost. Things are winding down, yet at the same time getting busier. We can feel the energy in the restaurant, as guests stay a little later and the noise levels get louder. Yes, the crazy season is certainly upon us, and all the festivities that come with it: office parties, Christmas celebrations and then of course, New Year's Eve.

On the latter, we've decided to host a big bash in Heritage Square to ring in 2009. We've partnered with some good friends including Kream (hosts of the The Met's Equus Lounge) and the inimitable DJ René, who'll perform live with saxophonist Buddy Wells through the night. Bubbly will flow and the merrymaking will continue into the morning... it's going to be great fun, so keep a look out for the invitation coming next week.

Keep swirling!

Brendon, Jean & Marc.

Christmas / Office Parties

Christmas at Caveau

Join us as we celebrate this special time of year at Caveau at The Mill. Enjoy a 4-course menu in our festive-themed restaurant on Christmas Eve or Christmas Lunch for R395 per person.

Booking is essential, so contact Anthonise now to ensure you get a table. 021 685 5140 / events@caveau.co.za.

Office Parties

If you plan on having an office party this year, consider Caveau at The Mill as your venue. Your guests can choose between options on a set 3-course menu, enjoy jugs of Pimm's Cocktail and receive festive novelties in a package at R235 per person available until December 15th.

Or contact us to tailor-make something for your company. You can choose from our range of private function rooms available that allow us to cater for any numbers.

Contact Anthonise at 021 685 5140 or events@caveau.co.za to arrange a memorable party!

Jean's Wine of the Month - Dombeya Chardonnay 2007

Dombeya is the work of Rianie Strydom, the female winemaker in charge at Haskell Vineyards in the Helderberg area of Stellenbosch. The farm is owned by Preston Haskell, an American who made his fortune in the Russian property market and now resides here, showing how small the world has become.

Being a female winemaker has become somewhat en vogue these days, and Strydom's delicate touch is clearly felt in this Dombeya range. This Chardonnay is made without the use of oak, and thus the lovely crisp flavours combine with the varietal's inherent weight to create an easily enjoyable yet complex wine.

Brendon's thoughts:

Chardonnay with too much oak is like a beautiful woman under a winter coat. Take the coat off and the naked version can be far more expressive and enjoyable, as is definitely the case here.

Marc's thoughts:

A big Chard with fruity aromas and a crisp palate. A full creamy texture, but not overly so; long finish – perfect food partner!

Price at Caveau: R120 per bottle / R40 per glass





We're very thankful that Nick Davies left a career in the furniture business to open the boutique Franschhoek Pass Winery. His delicious **Morena Brut Rosé** is made from the classic bubbly combination of Pinot Noir and Chardonnay. It's crisp, zesty and an essential wine to enjoy this summer.

We've got our hands on a limited amount of this wine, which is now available at retail through Caveau for **R80** per bottle.



Ingredients

4x 180g Yellowfin Tuna Steaks
100ml Soy Sauce
500g Long-stem broccoli
1 ripe Mango
2 limes
5g Black Sesame seeds
50g Flour
1 Egg, beaten
100g bread crumbs
400g mashed potato
50g Spring Onion, sliced
1tsp Wasabi paste

Method

Marinate Tuna in soy sauce
Mix Wasabi paste and mashed potato
Shape into 12 even balls
Dust with flour, then brush with egg mixture and coat in bread crumbs
Deep fry these (croquettes) until golden brown
Toss the broccoli in a pan with spring onions for 2 minutes
Arrange on 4 plates together with croquettes
Dice half the mango and add to plate, squeeze juice from other half over
Sear Tuna in hot pan with a little olive oil for 2 minutes on each side
Place over croquettes and vegetables and squeeze juice from limes over

Caveau Deli : Sushi & Wine Pairing Tuesday

The popular sushi & wine pairings continue every Tuesday evening at Caveau Deli. Come sit under the stars in the Heritage Square courtyard and enjoy a 12-piece mixed platter with 3 different wines for R150 per person. New pairings each week to go with superb, fresh sushi prepared by our full-time master sushi chef.

Available from 6pm – 9pm.

Caveau Deli entrance is 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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