



TERROIR WELCOMES WINTER WITH A MEMORABLE MENU OFFER

South Africa, Stellenbosch, May 2018;

ACCLAIMED winelands restaurant Terroir has welcomed the arrival of winter with a special menu offer that is sure to make this award-winning Stellenbosch eatery the hottest table in town as the cold sets in.

While previous years have seen chef Michael Broughton and his team dream up a stand-alone winter menu separate from the à la carte offering, this year the focus is on encouraging both locals and visitors to indulge in the true Terroir experience by offering a taste of the full à la carte menu at an extremely pocket-friendly price.



From May to September guests can enjoy their choice of two dishes (starter/main or main/dessert) from Terroir's French-inspired chalkboard menu for just R295 per person. This price also includes a glass of Kleine Zalze Vineyard Selection wine.

Broughton is renowned for his unmatched skills as a master saucier, and the new dishes on his winter menu showcase the considerable talents of this award-winning chef.



This winter the beef main course sees generous slices of flame-grilled dry-aged Rib-eye served atop a voluptuous Parmesan velouté, accompanied by beef cheek croustillants in a garden of Puy lentils, course black pepper and baby greens. A robust Shiraz sauce adds a punch of power and slight acidity to the plate.

Vegetarian diners are also well taken care of this winter, with Broughton's delicate fine layers of hand-made pasta with tomato fondue, mushroom duxelle feathered with a light white wine sauce, plumped currants, pine

nuts and generous shavings of Reggiano and crunchy baby greens.

"This dish is our vegetarian's delight!" says Broughton, who has integrated plenty of bold umami flavours into his winter menu. And they're often in dishes where you'd least expect it.

Of course a winter menu wouldn't be complete without a main course of duck and a glass of Pinot Noir: this year we're gently keeping the breast pink and it's skin crispy infused with honey, fennel and orange. The legs are confit with hints of juniper and thyme served atop of salt baked celeriac and "duck crumble" and a hint of white truffle.

Loyal locals will also be happy to hear that Terroir's legendary prawn risotto with Americaine sauce remains on the selection of starters.

"We just have to keep that risotto on the menu. If we take it off everyone complains!" laughs Broughton.

Another complaint this winter may be that it's impossible to choose only two dishes from the chalkboard menu. Happily, a solution is at hand.

Due to the success of the multi-course tasting menu offered last winter we are delighted to be repeating the same generous offer of two courses at R295 p/p as well as a chef's choice of four courses at R450 p/p both including a glass of Kleine Zalze's award winning wines.

The winter special offer is valid from 2 May to 30 September, at both lunch and dinner. Individual à la carte orders can still be made, and will be charged at the listed menu price.

Says Michael, we're still one of the very few restaurants shaking and baking their own three preparations and styles of bread twice daily every day for our customers. Our well-loved Stellenbosch mother sourdough, affectionately called "Sandy", turns 13 years old this winter.

Dining at Terroir never fails to be a memorable experience, whether seated out on the dappled terrace or indoors next to the roaring fireplace. With Broughton's considerable talent buoyed by a youthful new energy in the kitchen, Terroir is certainly set to shine a spotlight on winelands cuisine this winter.



Terroir is open for lunch from Tuesdays to Sundays from 12h00 – 14h30 and for dinner from Tuesdays to Saturdays from 18h30 – 21h00. Advance reservations are highly recommended. To book call 021 880-8167 or email restaurant@kleinezalze.co.za

Please note that Terroir will be closed for their annual winter break from 25 June 2018 and re-opening on 17 July 2018.

Kleine Zalze Wines and Terroir restaurant are situated on Strand Road (R44), Stellenbosch, South Africa.

For press assistance contact Ian or Lise Manley of Manley Communications on 0861 MANLEY (626 539), email premierbrands@manley-communications.com or visit the Press Room of Manley Communications at www.manley-communications.com

ENDS/