

[Culinary bucket list : Aubergine](#)

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I am only writing about the evening now as it has taken me this long to recover (in a good way!) from a 5 hour culinary experience. Still dreaming about that one specific combination!

Going to these dinners always makes me worry, firstly about the pairings – because one can only grasp as much from an email and then also on the evening – the company. Will one need to force the entertainment value, or will things just gel?

Luckily [Aubergine's](#) reputation for fine dining is set and with a Chef and Sommelier who is serious and passionate about wine – one can't go wrong. We ended up having one table of 16 – and what a table. Started as total strangers and ended up having a truly enjoyable and jovial evening.



The Menu:

Aperitif: Pinot Noir/Chardonnay/ Pinot Meunier 2010

Nori Sushi with lemon mayonnaise

1st tarter : BFV Sur Lie Chenin blanc 2011

White Seafood trio of Scallops, Abalone and Kingklip with fennel

2nd starter: 33 grape Varietal Rose 2011

Indian calamari with coconut cream, noodles, pak-soi and pineapple relish

3rd starter : BFV Pinotage 2010

Strudel of braised Venison Shank, with beetroot and pomegranate sauce

Main course : BFV Cabernet Sauvignon 2007

Roast Beef Sirloin, béarnaise sauce, savoy cabbage with lardons, caramelized red onions (pictured below)

Dessert: BFV Dolce Primitivo (Noble late Harvest) 2010

German Bergkäse with fig and red wine pumpernickel ice cream

The courses were explained by Chef Harald Bresselschmidt beforehand and I had the pleasure of talking about the wines (and enjoying them) in good company.

A noteworthy point is that the wines were poured in lovely glasses at the right temperature and Winemaker/Sommelier [Howard Booysen](#) decanted the Pinotage well in advance which made a wonderful difference.

My sincere thanks to Harald, and his team, for a lovely evening and also to our guests, for such a warm response.

A trip to one of Aubergine or Auslese`s winemaker events should be one everyone`s culinary bucket list for the year!