



OSTERIA

— WINE · FOOD · COCKTAILS —

In association with Journeys End

Members Wine Dinner Menu

Wednesday 21st February 2018

After the success of our first wine dinner, we are delighted to host a further wine dinner for Barbican members in collaboration with Journeys End vineyard from South Africa. This will showcase their unique wines and also our cuisine.

During the reception and dinner we will be tasting a selection of their wines including their sauvignon, chardonnays, shiraz blend and the 2011 Cabernet sauvignon. To lead us through these wines we will be joined by Tom Hanson-Smith, Brand Ambassador.

Join us at the Osteria for a three course menu of paired food and wine with beautiful views over Barbican lakeside terrace.

The evening will commence at 7.15 pm with a drinks reception followed by the dinner.

The cost of the dinner is £40 per person including service charge.

Aperitivo

Almonds and olives

JE Weather station Sauvignon Blanc 2017

Starter

Squash risotto with pumpkin seeds (V)

JE Single Vineyard Chardonnay 2016

JE Destination Chardonnay 2016

Main

Braised short rib, potato pancetta cake, heritage carrots,
red wine jus

Pear and Pecarino tortelloni, violet artichokes, balsamic butter, truffle brioche crumbs
(V)

JE Huntsman Shiraz/Mourvedre/Viognier 2016

JE Cape Doctor Cabernet Sauvignon 2011

Cheese

Italian cheese selection, with quince, grapes and sea salt crackers

JE Huntsman Shiraz/Mourvedre/Viognier 2016

JE Cape Doctor Cabernet Sauvignon 2011

Background

Among the long rolling south-facing slopes of the Stellenbosch winelands, caressed by cool coastal breezes, lies the boutique winery and vineyard, Journey's End. With only a handful of premium, hand-crafted wines produced here, the focus is very much on quality.

In 1995 the Gabb family (originally from Shropshire, UK) took control of this picturesque wine farm surrounded by 20 ha of gorgeous vineyards. They have invested heavily in both the vineyards and the winery since then – with the estate growing to 120 ha by July 2011.

The family's philosophy is one of minimum intervention. The aim of which is to create top-quality, single-vineyard and appellation wines that intricately integrate the tension between remaining true to the terroir, and finding their own unique expression of it.