



## WINE DINNER JOURNEY TO SOUTH AFRICA

The Omni William Penn Hotel is honored to partner with Dreadnought Wines to curate an evening of discovery.

### ABOUT DEB MORTILLARO

After 15 years as one of Pittsburgh's private chefs, Deb decided to dive into the wine business partnering with Mike Gonze of Dreadnought Wines. Traveling the world as both a distributor and wine educator, Deb has a truly unique insight into wines that translates to a fun and fabulous glimpse into the world of wines.



### AMUSE-BOUCHE

Sumac Poached Shrimp, Clementine, Crème Fraiche,  
Marcona Almonds

Paired with Villiera Traditional Brut NV

### APPETIZER

Crispy Pork Belly, Quince & Chamomile Glaze,  
Honey Furikake Peanuts

Paired with Kaapzicht Chenin Blanc 2023

### SALAD

Gem Lettuce, Apple, Beets, Citrus,  
Fig and Leek Ash Vinaigrette

Paired with Down to Earth  
Sauvignon Blanc & Semillon Blend 2023

### ENTRÉE

Braised Beef Shank, Cheddar Pommes, Braised Endive,  
Minted Peas, Crispy Shallots

Paired with Kaapzicht Bottelary Hills Estate Blend 2020  
Merlot, Cabernet Sauvignon, Shiraz,  
Cabernet Franc, Malbec and Petit Verdot

### DESSERT

Brown Butter Cake, Brown Sugar  
Hazelnut Crumb, Fruit Compote,  
White Chocolate Whipped Cream

Paired with a Dessert Cocktail featuring Sugarbird Gin



The national flower of South Africa is the king protea, or Protea Cynaroides. The king protea is native to the Western Cape and has been the national flower since 1976. It symbolizes South Africa's beauty, potential and the integration of forces that grow from the Earth.