

cooked with rich spices. Dive into comfort food with our Zambian Lamb Potjiekos Stew, featuring tender lamb and vegetables simmered in a cast-iron pot. This curated menu offers a unique dining experience that honors tradition while embracing innovation, inviting you to explore the richness of South African flavors.

Michael, Terri, and our GCCC guests have traveled far and wide, by plane, ship and train, to bring you the most authentic international cuisine possible. We hope you enjoy a taste of South Africa and join them for their next trip to South Africa taking place June 2025!

FUTURE GULF COAST CONNOISSEUR CLUB TRIPS: AFRICA 2025

STARTERS

Bobotie Tartlets

Traditional Beef Curry Minced Pie
Served with Toasted Coconut

Londolozi Granule Bisque

Shrimp Bisque with Tarragon Shrimp Relish

ENTRÉES

Pan-Seared Coriander-Crusted Kingklip

Pearl Couscous, Fresh Cilantro, Pickled Red Onions and Preserved Lemon
Coconut Broth
Topped with Cumin-Lime Shaved Tomatoes

Moroccan Curried Chicken Thighs

Dried Apricots, Grape Tomatoes, Spinach and Marinated Raisins
Drizzled with Sweet Mint Pesto & Lemon Spear Potatoes

Londolozzi Lamb Potjiekos Stew

Root Vegetables, Yukon Potatoes, Mushrooms & Pinotage Wine Sauce
served with Turmeric & Cinnamon-Infused Jasmine Rice

DESSERTS

Peppermint Crisp Tart

Layers of Coconut Cookies, Milk Caramel, Whipped Cream &
Peppermint Bark

The Tipsy Pudding

Warm Toffee Pudding with Dates and Smothered in Sweet Brandy Sauce
with Vanilla Bean Ice Cream

SUGGESTED WINE PAIRINGS

"Pinotage Rosé" Safriel House, Coastal Region, ZA

Red Blend "Délicate" De Toren, Stellenbosch, ZA, NV

