

Summer 2013
Grande Dégustation Menu

*Our Dishes are designed to tempt the eye and tantalize the taste buds.
We propose that you allow us to seduce you in small mouthfuls.*

Grande Dégustation Menu R 755.00 Excluding Wine Pairing
Connoisseur Selection: Wine Pairing - R 350.00 per person
Enthusiasts Selection: Wine Pairing - R 200.00 per person

First Temptations

A small seasonal gift from the Chef

The Garden

Composition of Asparagus and Cauliflower

The Seashore

Tastes and Textures of the Seaside

The Field

Braised Fennel and Goats Cheese Risotto

The Forrest

Country Terrine with Wild Mushroom Salad

The Air

Thai Lime and Basil Ice

The Ocean

Cape Whiting with a delicate Herb Beurre Blanc

OR

The Pastures

Slow cooked Pork Belly with Apple and Mustard Cream

OR

The Meadow

*Roasted Duck leg Confit with Caramelized Foie Gras and Butternut Sauce
(R.75.00 Supplement for Foie Gras)*

The Dairy

A parade of cheese

Chef's selection of local and International Cheeses served with Mosaic's signature Cheese Bread

Heaven

Coconut Cream and Pineapple Mousse

OR

The Orchard

Dark Chocolate and Pear Opera Torte

The Plantation

Coffee and Petits Fours

