

Mosaic's Memorable Moments Winter 2013

À La Carté

Due to the delicate nature of these dishes we would destroy their spirit if they were to be served in large portions.

Amuse-Bouche

Taste Buds Tingler

A small seasonal gift from the Chef

Les Entrées

Starters

The Garden

Composition of Tomato (Vegan)

R75.00

Asparagus and Cauliflower Salad with Cauliflower Crème and Beignet

R75.00

The Sea

Tastes and Textures of the Seaside

R165.00

The Forrest

Caramelized Veal Sweetbreads from the Anderson's Farm with Morel Mushroom Foam

R115.00

Remise en Bouche

Palate Cleanser

Air

Granny Smith Apple and Calvados Sorbet

R75.00

Pomelo and Ver Juice with Peppercorn Tuille

R45.00

Les Plats Principaux

Main Courses

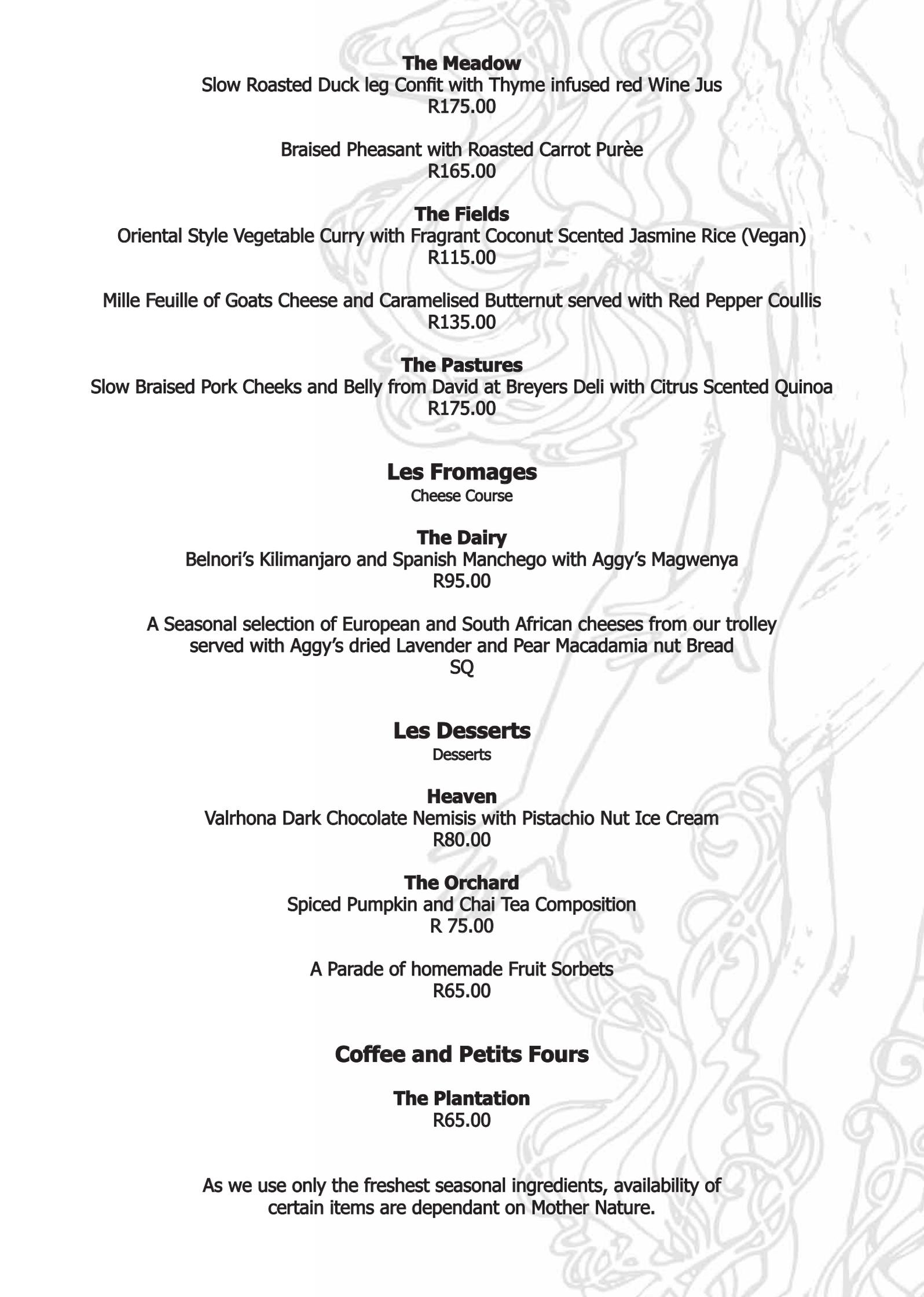
The Ocean

La Peche's Sustainable Mauritian Sea Bass with "Fines Herbes Beurre Blanc"

R165.00

Cape Whiting with Garden Pea and Courgette Purée

R125.00



The Meadow

Slow Roasted Duck leg Confit with Thyme infused red Wine Jus
R175.00

Braised Pheasant with Roasted Carrot Purée
R165.00

The Fields

Oriental Style Vegetable Curry with Fragrant Coconut Scented Jasmine Rice (Vegan)
R115.00

Mille Feuille of Goats Cheese and Caramelised Butternut served with Red Pepper Coullis
R135.00

The Pastures

Slow Braised Pork Cheeks and Belly from David at Breyers Deli with Citrus Scented Quinoa
R175.00

Les Fromages

Cheese Course

The Dairy

Belnori's Kilimanjaro and Spanish Manchego with Aggy's Magwenya
R95.00

A Seasonal selection of European and South African cheeses from our trolley
served with Aggy's dried Lavender and Pear Macadamia nut Bread
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Les Desserts

Desserts

Heaven

Valrhona Dark Chocolate Nemesis with Pistachio Nut Ice Cream
R80.00

The Orchard

Spiced Pumpkin and Chai Tea Composition
R 75.00

A Parade of homemade Fruit Sorbets
R65.00

Coffee and Petits Fours

The Plantation

R65.00

As we use only the freshest seasonal ingredients, availability of
certain items are dependant on Mother Nature.