

Winter 2013

# Grande Dégustation

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 795.00 Excluding Wine Pairing  
Connoisseur Selection: Wine Pairing - R 365.00 per person  
Enthusiasts Selection: Wine Pairing - R 240.00 per person

## Premières Tentations

First Temptations

A small seasonal gift from the Chef

## Amuse Bouche

Taste Bud Tingle

Terrine of Merry'n's Baby Beetroots with Horseradish Sorbet

## Hors d'Oeuvre

First Course

Atlantic Sea Scallop with Hazelnut and Madagascar Vanilla

## Le Entrée

Intermediate Course

Caramelized Veal Sweetbreads from the Anderson's Farm with Morel Mushroom Foam  
*(Black Truffle slices available at a supplemented price)*

## Remise en Bouche

Palate Cleanser

Pomelo and Ver Juice with Roellinger's Poivre Long Peppercorn Tuille

## Les Plats Principaux

Main Courses

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

Or

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

Or

Carme's Inside-Out Pheasant Cannelloni - An Ode to Sant Pau



## **Le Fromage**

Cheese Courses

Mousse of Cremeux Du Jura sourced by Fazila,  
A plated cheese course inspired by the Chef's Innovative Mood

## **Les Desserts**

Desserts

Pumpkin and Chai Tea Composition infused with Debbie's Spices

Or

Valrhona Dark Chocolate Nemesis with Pistachio Nut Ice Cream

## **Café et Petit Fours**

Coffee and Petits Fours