

# *Secret Scents*

## Autumn Petite Dégustation Menu 2014

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Petite Dégustation Menu R565.00 Excluding Wine Pairing

Connoisseur Wine Pairing Selection R300.00 per person

Enthusiast Wine Pairing Selection R190.00 per person

### *Amuse - Bouche*

*A Small Seasonal Gift from the Chef*

White Chocolate, Watercress

*Anise*

### *Hors - d'oeuvre*

*Fungi on the Forest Floor*

Portobellini, Shiitake, Shimeji, Iberico Ham

*Yuzu*

### *Le Entrée*

*Pebbles on the Beach*

Baby Langoustines, Citrus, Seaweed

*Huile de Gambas*

### *Remise en Bouche*

*A brief repose inspired by the Chef's Innovative Mood*



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## *Les Plats Principaux*

### *Land and Sea*

Mauritian Sea Bass, Sweet Corn, Lemon Grass

*Saffron*

or

### *Birds of a Feather*

Quail, Guinea Fowl, Capon, Wholegrain Mustard

*Tarragon*

or

### *Prints in the Paddock*

Veal Loin, Sweetbreads, Cheeks, Courgette, Red Wine Jus

*Espalette*

## *Le Fromage*

### *A Seasonal selection of European and South African Cheeses*

Manchego, Comté, De Pekelaar, Phantom Forrest, Several others

*Tamarind*

or

## *Dessert*

### *A Walk Through the Orchard*

Apple, Vanilla, Lemon

*Cardamon*

or

### *Driftwood on the Brook's Bank*

Valrhona Dark Chocolate, Pear, Hazelnut

*Cinnamon*

### *Coffee and Petits Fours*



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