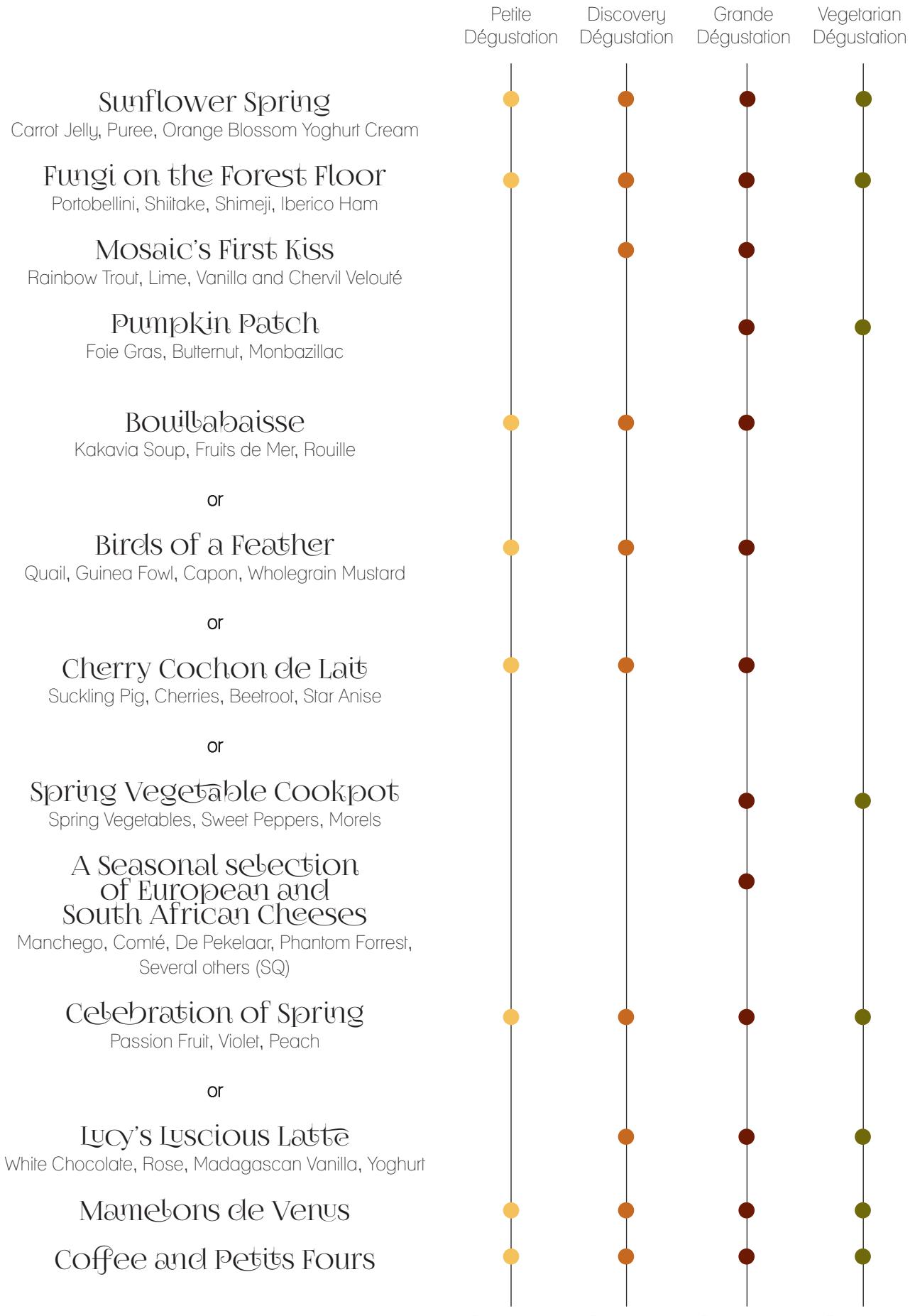


Spring 2014



Germain proposes the following wine pairing:

Connoisseur Pairing
Enthusiast Pairing

R565.00	R645.00	R1 100.00	R620.00
R280 p/p R190 p/p	R340 p/p R245 p/p	R385 p/p R285 p/p	R340 p/p R245 p/p

Enthusiast Pairing

Blackwater Underdog
Chenin Blanc 2014

Constantia Glen
Two 2011

Bizoe
First Kiss 2013

Nederburg Auction Private
Bin S354 Gewurztraminer
2010 S.L.H.

Vuurberg
White 2011

Windmeul
Cape Blend 2010

Creation
Pinot Noir 2012

Lismore Sauvignon
Blanc 2011

Nederburg Private Bin
Eminence Noble Late Harvest
Muscadel 2001

Bottega
Petalo Il Vino dell' Amore

Connoisseur Pairing

Château Gaudrelle Sec
Tendre Vouvray 2010

Gustave Lorentz
Pinot Gris 2009

Château Belingard
Bergerac Sec 2010

Gróf Degenfeld
Muscat Blanc 2011

Marcel Deiss Langenberg
Cru D' Alsace 2010

Carmelo Rodero
Crianza 2008

Hugel & Fils
Pinot Noir Jubilee 2007

Albert Mann Riesling
Cuvée Albert 2011

Arvay
Édesem
2011

Bottega
Petalo Il Vino dell' Amore

Wines will be poured according to your chosen menu.

Sunflower Spring



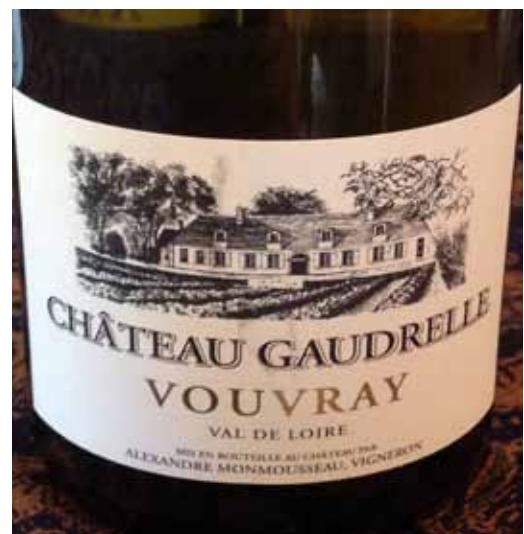
Carrot, Jelly, Puree, Orange Blossom Yoghurt Cream

Although this dish is composed around a single main ingredient, it is by no means monochromatic and the use of different carrot varieties, each with their own unique identity, colour, sweetness and taste, combined with the subtle addition of orange blossom, is what makes this dish a beautiful representation of the flavours of early Spring. To me, Spring vegetables are a treasure, joyful by definition and symbolize Nature's generosity when it comes to colour and flavour. To most of us the humble carrot evokes memories of Sunday lunch, but with this dish I wanted to show carrots in a whole new dimension and create new memories. While recently travelling through Provence, surrounded by farms endlessly dotted with fields of golden sunflowers, I found my inspiration.



Blackwater Underdog
Chenin Blanc 2014

Typical Chenin nose with delicate fruit aromas. Pale yellow color in the glass. A light fruit forward style, retaining natural acidity and fruit integrity without the use of oak.



Château Gaudrelle Sec
Tendre Vouvray 2010

The wine taste of sweet spices with intense honey aromas. The finish is bright and lightly mineral. You will find golden apples, pears, peaches, hazelnuts and almonds.

Fungi on the Forest Floor



Portobellini, Shiitake, Shimeji, Yuzu

I suspect that everybody must have a secret place to escape to, to rest and recuperate, where the mind and soul can be one again with nature. I am fortunate to have that everyday on my doorstep with Mosaic situated in the Francolin Conservancy, but to get away from it all, there is a special place for me in the Southern Cape. With the first signs of Spring emerging between the brow shades of leaves, Fungi on the Forest Floor is a dish that was inspired by my walks in these coastal forests. The earthy, comforting aromas of the primeval growth, nurtured by the early morning mist rolling in from the sea a profusion of small mushrooms growing at my feet, brought together in this dish composed from fragrant Morels, light Portobellini, delicate Shimeji and earthy Shiitake mushrooms, accentuated by the sharpness and acidity of Yuzu - a citrus fruit originating in East Asia with a flavour that is almost half lemon and half lime, but still with a light almost floral tinge to it. The pond on the plate represents the roots and leave stained "black tea water" of the Groot River flowing into the estuary before returning it's essence to the sea to start the cycle of life again.



Constantia Glen
Two 2012

Uplifting aromas of nectarine, grapefruit and elderberry with undertones of the oak flavours imparted during barrel fermentation. The wine has a vibrant intensity and remarkable fruit concentration.



Gustave Lorentz
Pinot Gris 2009

The aromas of this Pinot Gris are rich and fresh. A very good structure, balance and a long finish remind you of the qualities of a great dry white wine. Powerful wine, full-bodied with a pronounced acidity.

Mosaic's First Kiss



Rainbow Trout, Lime, Vanilla and Chervil Velouté

Can you still remember yours....? Edged in your memory to be savoured from time to time with a guilty, shy innocence, this will remain one of those unforgettable experiences in your life.

This dish was specifically created to compliment the Mosaic's First Kiss wine – a barrel bought from Bizoe Wines in Somerset West. Derived from the French word *Bisous*, translating as *Little Kiss*, we hope that this experience will offer just that - something as wonderful as that first little kiss you just cannot forget. Each component of this dish was specifically selected to compliment and enhance the light, floral and slightly nutty nuances of this wine and combined with a vanilla chervil velouté with fresh rainbow trout and tender spring vegetables.

The label of this wine, *First Kiss 2013*, was designed by our own Restaurant Mosaic team members and is the culmination of all the elements of a sublime first kiss coming together.

Fall in love all over again!



Bizoe
First Kiss 2013



Château Belingard
Bergerac Sec 2010

Packed with waxy citrus notes, with honeysuckle and lime peel whiffs. The palate speaks of nutty honey, lemon and lime, linear, with edgy refreshing acidity and a lingering finish.

Flowers, boiled sweets and exotic fruits on the nose. Refreshing in the mouth with the bouquet following through onto the palate that leads to a smooth finish. Fresh and clean on the palate with mild acidity.

Pumpkin Patch



Foie Gras, Butternut, Monbazillac

Velvety Butternut soup infused with Coconut milk and exotic Tonka beans, served with a slice of pan fried Foie Gras and Monbazillac pearls. These little pearls that gently pop in your mouth are made with the sweet nectar that we discovered in the small village of Monbazillac, France a few years ago during a visit to Bordeaux. This dish combines my love for exotic Oriental flavours with the more classical elements of French gastronomy, where a combination of caramelized Butternut, coated with finely grated Tonka beans from the Brazilian Teak tree, exude a tantalizing mysterious aroma. The main fragrance is Coumarin, reminiscent of vanilla, caramel, almonds, honey and freshly cut hay.



Nederburg Auction Private Bin
S354 Gewurztraminer 2010 S.L.H

An inviting spicy nose displaying rose petal, apricot and marmalade aromas, a touch of caramel and some lime notes. Good balance between acidity and sweetness on the palate. Rich, full and wonderfully sweet.



Gróf Degenfeld
Muscat Blanc 2011

The fresh floral and fruity bouquet harmonizes perfectly with its taste. The refreshing qualities and concentration are defining characteristics. The notes of the grape variety present the wine gracefully and the fruity flavours fill your mouth!

Bouillabaisse



Kakavia Soup, Fruits de Mer, Rouille

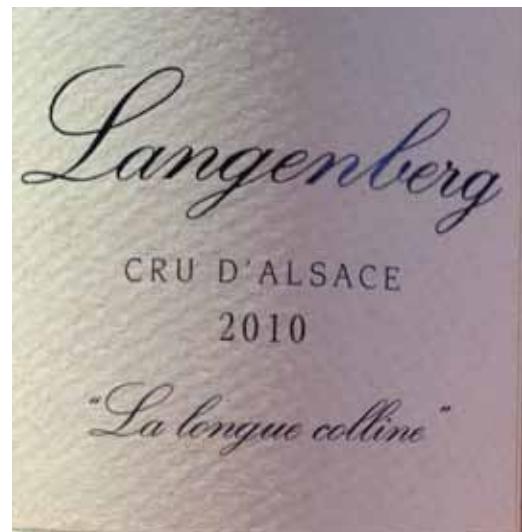
The most famous fish stew of the Mediterranean is certainly bouillabaisse. Its home is considered to be Marseilles, although it is made in every little port throughout the coastal regions of Provence.

Greek food writers have laid claim to inventing the precursor of bouillabaisse. They argue that when the Phocaeans, Greeks from Asia Minor, founded Marseilles in about 600 B.C. they brought with them this traditional maritime peasant dish called Kakavia stew. The recipe originated as a simple fisherman's soup, made from the unwanted fish leftovers or "ugly fish" that was not fit for the elites' tables or that vendors could not sell at the market.

During my recent journey through Southern France visiting the picture perfect ports of the Côte-d'Or following in the footsteps of the Catharre, I found that you just cannot visit this part of France without eating a hearty bowl of Bouillabaisse - and this is where my inspiration was born. This dish is my homage, honouring hearty peasant food that will make you long for the comforting flavours from your childhood, where combining the aromas of seasonal line fish with braised vegetable mire-poix results in a hearty fish soup served with a creamy saffron sauce called Rouille representing the golden rays of the Golden Coast sun.



Vuurberg
White 2011



Marcel Deiss Langenberg
Cru D' Alsace 2010

Round and exciting with apple, pear and creamy vanilla notes. Bright mandarin fruit with well-balanced acidity. Good texture on the palate.

Endowed with mineral and citrus notes. Alloffset by a sweetness, though one that is never sugary. This is a full, flavourful wine, with lots of heft. Robust, yet zesty.

Birds of a Feather



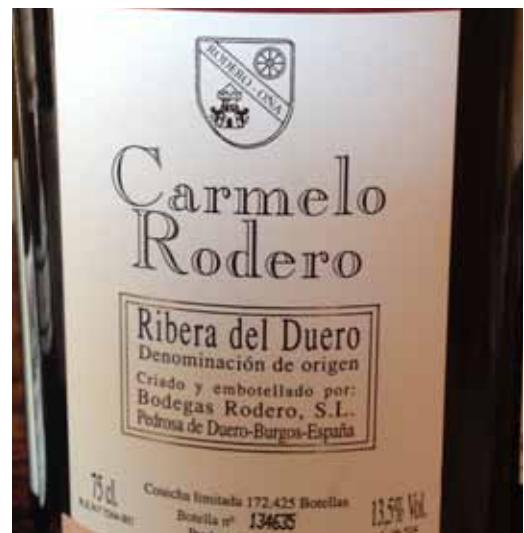
Quail, Guinea Fowl, Capon, Wholegrain Mustard

Inspired by the classic Coq au Vin, which originated in Burgundy, Birds of a Feather is just that - an amalgamation of birds where I embraced my creative freedom as a chef and deconstructed the dish to the bare elements before I put the plate together. Making use of free range Carmey King Quails that I glaze with raw honey and an aged Italian Balsamic gives a beautiful and balanced acidity and sweetness to the dish. The saffron scented pasta is shaped into a petite tortellini, filled with slow braised Pheasant and Capon meat and finished off with braised sweet onions in a red wine sauce.



Windmeul
Cape Blend 2010

This wine has a deep Persian carpet red colour. Aromas of dark berries and cherries paint an image of a decadent black forest cake. Cabernet Sauvignon ,Pinotage ,Merlot and Petit Verdot blend.



Carmelo Rodero
Crianza 2008

Varietal aromas on the nose at first, followed by light toasty notes. A structured, meaty wine, it is extremely well-balanced and generous on the palate.

Cherry Cochon de Lait



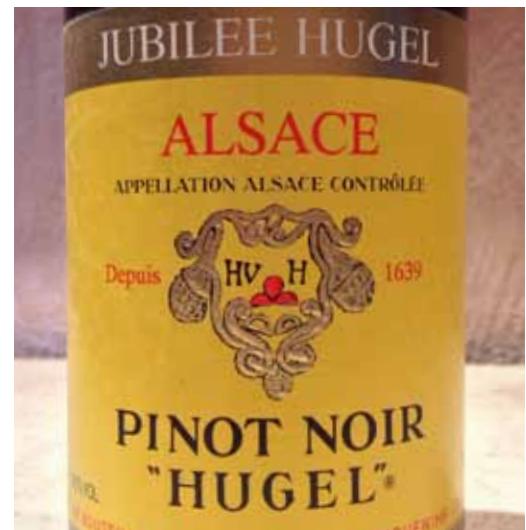
Suckling Pig, Cherries, Beetroot, Star Anise

Having recently travelled through Gascony to purchase Armagnacs for Mosaic, I had the pleasure to dine in Montreal, one of the smallest villages where we were invited to the one and only restaurant in town called Chez Simone. Here the chef brought out a complete succulent leg of pork, still steaming from his wood-burn oven - so pure and natural in flavour that it was served simply with a bowl of Maldon Salt and nothing else. Do I need to tell you what an unforgettable feast we had? This inspired me to create a similar dish that truly reflects the quality of the produce and captures those natural flavours - as few as possible embellishments with unadulterated simplicity. I particularly like the texture of the milk fed suckling pig in this dish, which almost has a creamy texture after being slow cooked for twelve hours in a herb butter confit, infused with the aromatic star-shaped anise flavoured spice known in Persia as Badiyan, hence its French name Badiane. I have included macerated sweet cherries in a fragrant, but light jus, and added a confit of beetroot to create a delicate contrast to the lightly salted suckling pig. With this dish, you will have the opportunity to add your own salt from our exotic collection to satisfy your own personal taste.



Creation
Pinot Noir Reserve 2012

Powerful, explosive nose which reminded me of the French Pinot Noir Griotte Chambertin. The mouth feel finishes off with soft tannins and gentle wood on the palate in the long elegant aftertaste.



Hugel & Fils
Pinot Noir Jubilee 2007

A bouquet of fresh soft fruit with woodland hints and a touch of pepper. Very attractive on the palate, it is soft and supple, well-balanced, nicely structured with excellent tannins that give it a light but solid framework.

Vegetable “Cookpot”

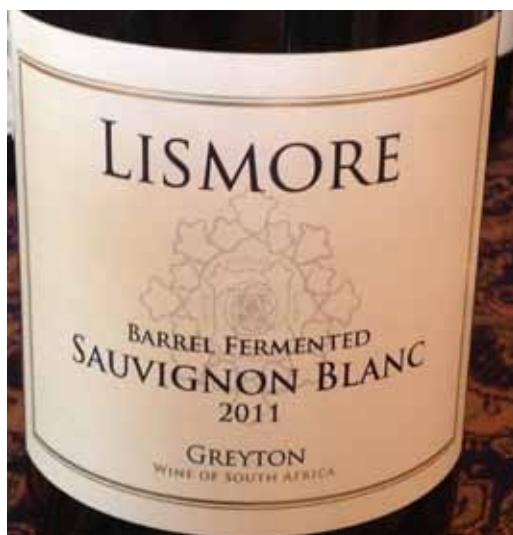


Spring Vegetables, Sweet Peppers, Morels

Having been a vegetarian myself for a few years I can remember the restricted vegetarian option on any menu included either a spinach quiche or a baked potato filled with creamed mushrooms. For this reason I have always put a lot of time into planning our vegetarian menu and had great fun creating our Spring Vegetable Cook Pot.

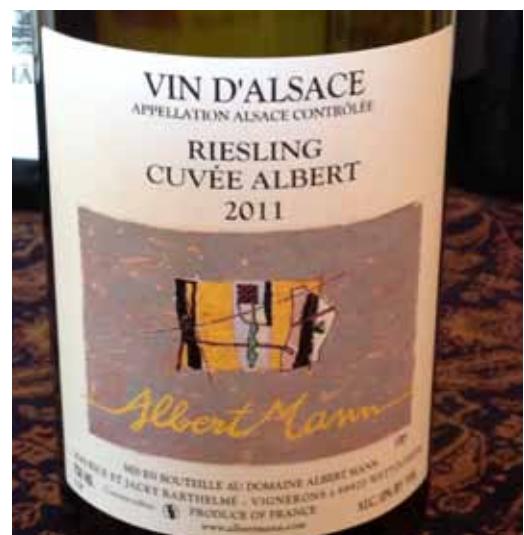
After browsing through a small antique shop in the Eastern Cape I discovered a beautiful ceramic steamer that was originally designed for steamed pudding - but was also the precursor to the steam cooker as we know it today.

This dish combines crispy, colourful and fragrant spring vegetables like Vava Beans, Garden Peas, Courgette Puree, Sweet Peppers, Baby Carrots and Pac Choy with a rich Morel mushroom Consommé.



Lismore Sauvignon
Blanc 2011

This unique terroir driven wine opens with a green apple nose and some pear undertones. The aromas evolve into a well-balanced wine with an underlying minerality and lingering aftertaste.



Albert Mann Riesling
Cuvée Albert 2011

Pure aromas of musky white peach, ginger, stone and white flowers. Juicy and just off-dry, with a penetrating acidity framing the white peach and quinine flavours.

Celebration of Spring



Passion Fruit, Violet, Peach

As the sweet scent of flowers fills the air and the temperature slowly starts to change and blossoms appear all around, I am tempted to spend more time outside.

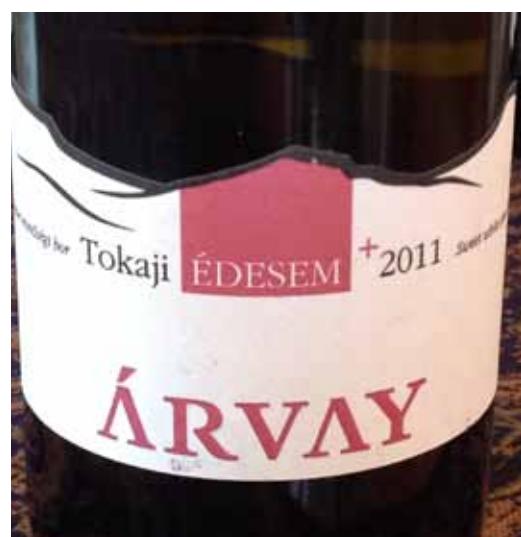
Inspired by one of the greatest chefs in Europe “Celebration of Spring” is my ode to Chef Michel Bras. This dish is a true reflection of spring capturing the freshness of the season, fragrances in the air and the vibrancy of colour emerging from the soil.

Working together with our Pastry Chef Minette Smith we have created a light floral and elegant dish combining passion fruit and violet with sweet peaches.



Nederburg Private Bin
Eminence Noble Late Harvest
Muscadel 2001

The nose is powerful, bursting with tropical and stone fruit aromas. Complex in the mouth with some fresh peach and ripe pineapple characters layered with sweet spice. A zesty acidity adds to a long, well defined finish.



Arvay
Édesem
2011

Aromas of quince, parsley, pepper, rose, clove, cumin, honey, herbs, sunflower and tropical fruits. Wine transforms into liquid tropical fruit salad in the mouth with mango, papaya, orange and grapefruit dominating. Says a beautiful farewell with a vanilla and rose finish.

Lucy's Luscious Latte



White Chocolate, Rose, Madagascan Vanilla, Yoghurt

At Mosaic we love to embrace the lighter side of life and putting a smile on our patrons faces with a tongue-in-cheek dish featured on every menu.

Each of us has experienced that “oops” moment while shopping - picking up a bag of sugar that has a little tear and spilling every single grain over the floor, or picking the most beautiful apple on the fruit display only to have the rest of the pile of apples tumbling down on you!

The inspiration for this dish came from one of those “oops” moments; - recently while doing my shopping for Mosaic I noticed a young girl reaching for the tempting red berry yoghurt in the fridge. At that moment her mother called her name and she dropped the yoghurt as she ran towards her mother splashing the yoghurt all over the floor. When she was out of view all that remained on the “crime scene” was her little footprint amongst the spilled yoghurt... This dish is a combination of berry compote infused with Madagascan vanilla, with fresh red berries, vanilla and white chocolate panna cotta.



Bottega
Petalo Il Vino dell' Amore

This wine is a Moscato Spumante made with grapes grown in the Euganean Hills near Padua, Italy. This is a thriving rose-growing area, so when the roses are flowering bees carry their subtle perfume to the nearby vineyards. A characteristic of this wine is the unmistakable hint of roses, which evokes the image of the petals depicted on the label. Straw yellow, with a slight pink shade, this has a fine and very persistent perlage. Fragrant lavender, banana and ginger aromas. Pleasant and sweet with notes of candied apple and sweet peach, showing good acidity and a well balanced sweetness on the lingering finish.

Mamelons de Venus



Jasmine, Vanilla, Lemon Curd

A delicate pastry cream scented with the exotic aromas of Jasmine and the blossoming of Spring.

With this dish we celebrate Venus and all her attributes as the Roman goddess of love, beauty and prosperity. I was looking for that last delicate titbit that you can not resist, knowing that there is no space left, but giving in to the seduction of the sweet silky softness on your palate. Part of my inspirations for this post-dessert was to make it delicate and decadent at the same time - a true temptation. I discovered an Italian Pastry chef called Panterelli who, in 1540, decided to try and make a cake, using pastry which had been partially dried out over the fire before baking. It quickly caught on becoming known as 'pâte à Panterelli.' After some refinement that pastry became known as 'pâte à choux'. Combining this crunchy choux pastry with a creamy heart of scented seduction, my *Mamelons de Venus* was born - a temptation when you know that you should not, but you can not resist...