

Summer 2015

	Petite Dégustation	Discovery Dégustation	Grande Dégustation	Vegetarian Dégustation
Sunflower Spring Carrot Jelly, Puree, Orange Blossom Yoghurt Cream	●	●	●	●
Millionaire's Nest Egg Quail Eggs, Black Truffle Paste, Courgette, Truffle		●	●	●
Mosaic's First Kiss Rainbow Trout, Lime, Vanilla and Chervil Velouté			●	
Mousse de Mer Rooibos, Langoustines, Risotto	●	●	●	●
Vegetable Cookpot Spring Vegetables, Sweet Peppers, Morels		● or	● or	●
Bouillabaisse Kakavia Soup, Fruits de Mer, Rouille	● or	● or	● or	
Birds of a Feather Quail, Guinea Fowl, Capon, Wholegrain Mustard	● or	● or	● or	
Agneau aux Herbes de Provence Free Range Lamb, Black Olive, Herbes de Provence	●	●	●	
A Seasonal selection of European and South African Cheeses Manchego, Comté, De Pekelaar, Phantom Forrest, Several others (SQ)		●	●	●
Strawberry Rhubarb Strawberries, Rhubarb, Yoghurt Sorbet	● or	● or	●	● or
Chocolate Cherry Dark Valrhona Chocolate, Composition of Cherries	●	●	●	●
Coffee and Petits Fours	●	●	●	●
	R575.00	R750.00	R1 100.00	R685.00
Germain proposes the following wine pairing:				
Connoisseur Pairing	R325 p/p	R375 p/p	R425 p/p	R375 p/p
Enthusiast Pairing	R225 p/p	R275 p/p	R325 p/p	R275 p/p

Enthusiast Pairing
South African Wines

Vondeling
Babiana 2012

Nederburg Auction Fleur du Cap
Unfiltered Viognier 2008

Mosaic's
First Kiss 2011

Klein Constantia
Rhine Riesling 2008

Lismore Sauvignon
Blanc 2011

Ataraxia Mountain Vineyards
Chardonnay 2011

Tokara
Pinotage 2010

Rieivallei Estéanna
Bordeaux Blend 2008

De Wetshof
Edeloes 2005

Soetkaroo
Touriga Nacional 2010

Connoisseur Pairing
International Wines

Domaine des Aubuisières
Cuvée de Silex 2011

Tokaji Pendits
Muskotály Dry 2007

Château Belingard
Bergerac Sec 2010

Pendits Furmint
Single Vineyard Krakó 2011

Albert Mann Riesling
Cuvée Albert 2011

Marcel Deiss Langenberg
Grand Cru D' Alsace 2010

Domaine Berthaut
Côte de Nuits Villages 2011

Ortus de Château Bélingard
Côtes de Bergerac Rouge 2007

Jorge Ordóñez N°1 Selección
Especial Malaga 2010

Niepoort
10 Year Old Tawny Port

Wines will be poured according to your chosen menu.

Still Water

Lauretana
R40 / 1L

From the Alpine environment of Biella Mountains. Springs are situated in surroundings devoid of any settlement. Therefore the area is completely unpolluted so that the groundwater tables, also for their depth, do not run any risks of pollution. Lauretana, in respect of such a perfect nature, has provided opportune technologies to preserve the water along all its course, from the spring until its bottling. The spring is located on the slopes of Mombarone at 1 050 m above sea level - and since it is a water of ice - it enjoys the greatest volumetric supply in summer and a more contained one in winter.

Acqua Panna
R42 / 750ml

Acqua Panna Natural Spring Water, which dates back to the Romans, comes from the region of Tuscany and is the ideal still water for dining occasions. Legend has it that Romans built the only road from Northern to Southern Italy through Scarperia. This road went past the Acqua Panna spring, which provided deserved refreshments to weary travelers. In the 1500's, terra cotta pipes were discovered near the source. These pipes were used to transport the natural spring water to the noble Medici Family, the wealthiest, most powerful and influential family in Florence. The Medici's home, called Villa Panna, is located on the land surrounding the source. The cream-coloured villa provides the name for the brand, "Panna", which means "cream" in Italian. The lion's head found on the Acqua Panna logo was originally part of the fountain at Villa Panna.

The Orient's Crystal Clear Water
No Charge

The Magaliesberg, one of the oldest ranges in the world, separates the Highveld Grasslands to the south and the Bushveld Savannah to the north. These mountains' creation began almost 2 300 million years ago when Africa, what was then a large landmass called Gondwanaland and most of what is now known as Gauteng, was submerged under shallow water. Several layers of sedimentary rock, dolomite and limestone settled on this seabed. Over millions of years, once the rock had solidified, water seeped in and dissolved parts of the dolomite leaving huge caves, some of which became underground reservoirs, and these are the source of many of the streams that flow through the region. This is also the origin of "The Orient's Crystal Clear Spring Water", especially to spoil our guests with the purest of pure water.

Sparkling Water

Lauretana
R40 / 1L

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S. Pellegrino
R42 / 750ml

San Pellegrino mineral water has been produced for over 600 years. In 1395, the town borders of San Pellegrino were drawn, marking the start of its water industry. Leonardo da Vinci visited the town in 1509 to sample and examine the town's "miraculous" water, later writing a treatise on the subject. The water originates from a layer of rock 400 metres (1,300 ft) below the surface, where it is mineralised from contact with limestone and volcanic rocks. It emerges from three deep springs at a temperature of about 22°C (72°F).

Sunflower Spring



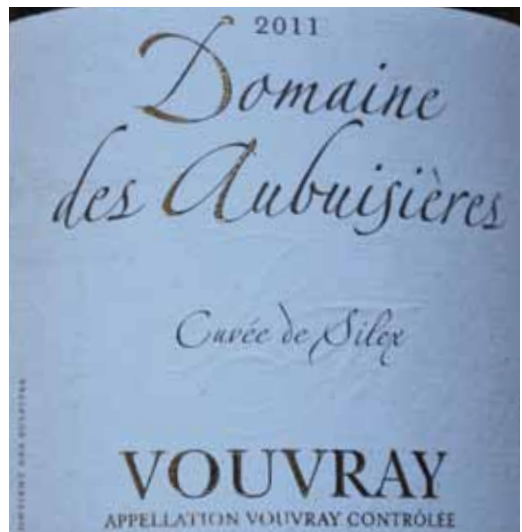
Carrot, Jelly, Puree, Orange Blossom Yoghurt Cream

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.



Vondeling
Babiana 2012

Soft fruit and spice, opening up to expose sweet wild honey, peach blossoms, pineapple and toasted cashew nuts. A taught mineral freshness with a lingering finish.



Domaine des Aubuisières
Cuvée de Silex 2011

Extremely fruity, soft and supple on the palate. The fragrances show lovely freshness and elegance. The lingering finish is driven by sweet fruit flavours.

Milbionaire's Nest Egg



Quail Eggs, Black Truffle Paste, Courgette, Truffle

The inspiration for this dish came from a variety of sources. My focus on the spirit of Mother Nature; the fact that black truffles are now in season and our individual aspirations and desires to one day have our own modest nest egg grown into a treasure chest.

Although our Weaver bird's nests in the garden seem fragile, it provides all the necessary protection to keep the delicate little eggs safe. With the design of this dish I visualized what it should look like, and wanted it to closely resemble a true "birds nest". I have created the nest with delicate courgette tagliatelle, garnished with "twigs and leaves". Within the nest, you will find three miniature quail eggs, each with a decadent liquid centre and topped with thin slices of truffle infused Paris Mushrooms, or Black Truffle slices.

The black truffle has been described variously as the *diamond of cookery*, *fairy apple*, *black queen*, *gem of poor lands*, *fragrant nugget* and the *black pearl*.



Nederburg Auction Fleur du Cap
Unfiltered Viognier 2008

This wine treats the nose with aromas of peaches, apricots, floral notes and a hint of spice that jump out of the glass. Good acidity cuts through the fruitiness and ensures longevity.



Tokaji Pendits
Muskotály Dry 2007

A tangerine blossom liqueur, top the tasting notes now, although the wine is still very light on its feet and refreshing. Balancing golden apple acidity with a unique taste of tarragon.

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 2011*, 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!



Mosaic's
First Kiss 2011



Château Belingard
Bergerac Sec 2010

Light yellow in colour. Rich and broad, there are notes of apricot and orange, vanilla. Wisps of orange peel on the palate with a delicate aftertaste derived from being matured in oak barrels for 7 months.

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.

Mousse de Mer



Rooibos, Langoustines, Risotto

I found my inspiration for the dish during a walk on the beach, watching the waves creating beautiful foam as they came rolling in, washing up small bits of bark, shells and seaweed and I immediately wanted to recreate this beautiful small tableau on my plate.

For the “beach” I combine the sweet and tart flavours of tomato and also prepare a fragrant stock combined with one of South Africa’s truly traditional ingredients - Rooibos Tea. This adds a great deal of depth and complexity to the consommé and merges naturally with the sweetness of the langoustine. The light creamy “Mousse de Mer” is ethereal and light yet provides decadence to this playful dish.

I hope you will enjoy this creation and remember a special moment rediscovering the water crushing against the shore while standing with your toes in the sand...



Klein Constantia
Rhine Riesling 2008



Pendits Furmint
Single Vineyard Krakó 2011

Light yellow in appearance with slight greenish tint. The nose exudes mandarin, pineapple and citrus blossom aromas and is followed by an intense palate that balances the fine, mineral element of the wine’s structure.

A straw yellow colour, that shows a bouquet of ripe Williams pear, bees wax and chamomile on the nose. Fruity freshness and matured acidity with a full bodied structure leading to an aftertaste of bitter almond, ripe pear and citrus.

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.

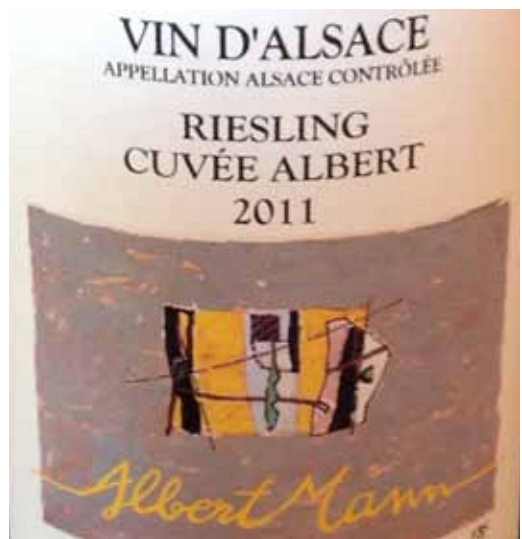
After browsing through a small antique shop in the Eastern Cape I discovered a beautiful ceramic steamer that was originally designed for steamed pudding - but was also the precursor to the steam cooker as we know it today.

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.

Bouillabaisse

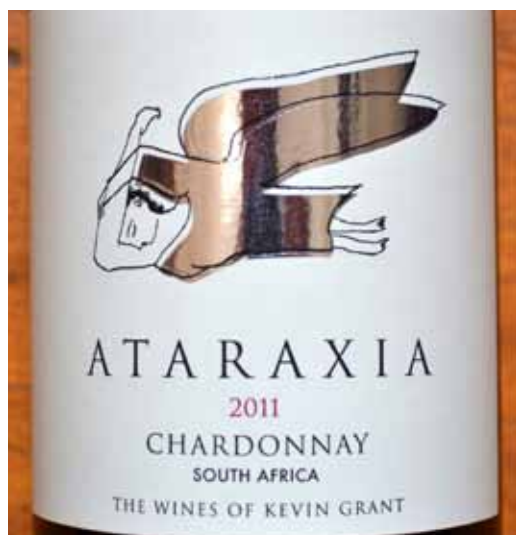


Kakavia Soup, Fruits de Mer, Rouille

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.



Ataraxia Mountain Vineyards
Chardonnay 2011

Grapefruit, white peach, ripe pear and grilled hazelnut aromas and flavours. Subtle oak with oatmeal and lime complexity.



Marcel Deiss Langenberg
Grand Cru D'Alsace 2010

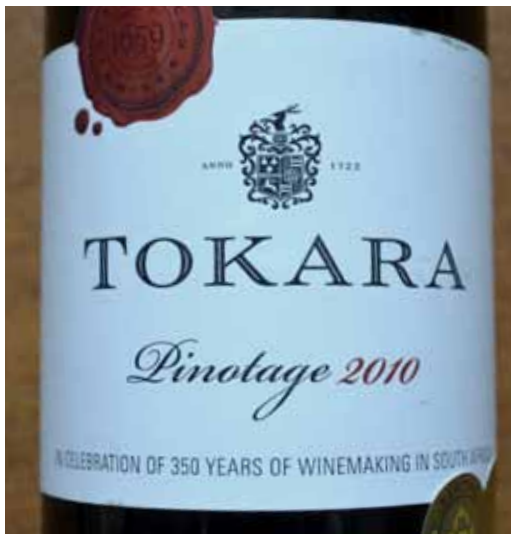
Endowed with mineral and citrus notes. All offset by a sweetness, though one that is never sugary. This is a full, flavourful wine, with lots of heft.

Birds of a Feather



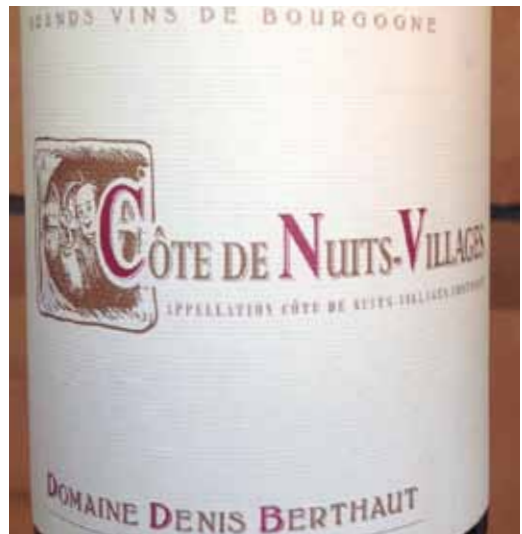
Quail, Guinea Fowl, Capon, Wholegrain Mustard

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.



Tokara
Pinotage 2010

Deep red in colour with garnet rim. Very aromatic with red and black fruit and a slight fynbos note. Concentrated on the palate, showing loads of fruit, moderate acidity and relatively soft tannins.



Domaine Berthaut
Côte de Nuits Villages 2011

Ruby in colour, this wine boasts a medium nose exuding spicy, floral and fruity aromas. A medium-bodied wine expressing refreshing acidity and offering a broad texture and smooth tannins.

Agneau aux Herbes de Provence



Free Range Lamb, Black Olive, Herbes de Provence

While traveling through South-east France I re-discovered the traditional blend of herbs called - *Herbes de Provence*. These aromatic herbs that flourish in the hills of Southern France during the hot summer months, is generally used by the handful when fresh, and usually consist of bay leaf, thyme, fennel, rosemary, chervil, oregano, summer savory, tarragon, mint, and marjoram, although orange zest as well as lavender can also be included. These herbs can also be dried and blended into a fragrant rub to be used during the winter when most of these herbs are not available. This dish consists of deboned lamb loin, crusted with fragrant *Herbes de Provence* and served with a ragout of summer vegetables and braised lambs' kidneys.



Rietvallei Estéanna
Bordeaux Blend 2008

Expressive cherry and cassis aromas on the nose with delicate hints of violets. The cherry flavours persist with just a hint of vanilla and cedar and a good lift of acidity. Rich tannins makes for a smooth, long-lasting finish.



Ortus de Château Bélingard
Côtes de Bergerac Rouge 2007

A lovely deep ruby colour with flashes of violet. An intense nose with a combination of soft fruit, flowers and vanilla. A superbly long finish with a flourish of fruit on the palate.

Strawberry Rhubarb



Strawberries, Rhubarb, Yoghurt Sorbet

I love to use strawberries at Restaurant Mosaic and what better time to serve them than in Spring. Because strawberries are the first fruit of the year to ripen, they are associated with spring and rebirth. The Seneca also say that strawberries grow along the path to the heavens and that they can bring good health.

With their aromatic characteristics, bright red colour and juicy sweetness, we are more than excited to be serving this delicate dish where I hope to send you on a journey of rediscovering Spring. With this dish I have combined the distinct flavours of strawberries and rhubarb with yoghurt sorbet creating a light and beautifully fragrant dessert.



De Wetshof
Edeloes 2005

Amber coloured wine. With some charming, complex aromas of botrytis on the nose, it has a pleasingly sweet entry and mouth watering finish. 100% Rhine Riesling Noble Late Harvest.



Jorge Ordonez N°1 Selección
Especial Malaga 2010

Pale gold colour. Intense, with fresh notes of orange and of exotic spices, floral and musky. Powerful on the palate, embracing and warm, with a punch of minerality.

Chocolate Cherry



Dark Valrhona Chocolate, Composition of Cherries

Cherries symbolize fertility, merrymaking, and festivity. In Japan, where cherry blossoms are the national flower, cherries represent beauty, courtesy, and modesty, while the ancient Chinese regarded the fruit as a symbol of immortality. Because cherry wood was thought to keep evil spirits away, the Chinese placed cherry branches over their doors on New Year's Day and carved cherry wood statues to stand guard in front of their entrance.

This dish was inspired by my recent visit to Portugal where we discovered one of the most incredible pairings - velvety dark valrhona chocolate served with sweet Port that left the slightest aftertaste of fully ripe red cherries in my mouth. With cherry season in full swing, I could not resist experimenting with these tastes and have created Chocolate Cherry. The combination of slightly bitter chocolate and a variety of the sweet and sour cherry elements, will tantalize your taste buds from beginning to end.



Soetkaroo
Touriga Nacional 2010

Dark purple with black fruit pastilles on the nose. This exceptional wine shows savory tannins with seemingly endless flavours of plum and redcurrant on the lingering finish.



Niepoort
10 Year Old Tawny Port

This Port offers amazing aromas of orange and lemon peel, with hints of toffee, caramel and honey. Full-bodied and luscious, with lots of sweet fruit.