



# Equinox to Equinox

Menu 2015

A metamorphosis of  
ethereal dreams  
as I lie in waiting for  
a full dish of summer...

# Petite Dégustation

---

## Amuse Bouché

Sunflower Spring  
Carrot, Orange Blossom

Mousse de Mer  
Rooibos, Langoustines, Risotto

## Remise en Bouché

Garden of Eden  
Mauritian Sea Bass, Tomato, Lemongrass

or

Open Range Duck  
Magret, Leg Confit, Foie Gras

or

Country Lamb  
Free Range Lamb, Salty Rack Rib

## A Seasonal selection of European and South African Cheeses

Manchego, Comté, De Pekelaar, Phantom Forrest, Old Amsterdam, Several others (SQ)

or

Lemon Verbena  
Bergamot, Lime, Vanilla

or

Chocolate Cherry  
Dark Valrhona Chocolate, Tonka

## Coffee and Petits Fours

PLEASE NOTE: Your choice of menu to be selected for the entire table.