



Origins

Menu 2016

We are all
creatures of
the stars...

Grande Dégustation

Prebude

Jewels of the Sea

Oyster, Champagne, Fennel

Evolution

Fish & Chips

First Growth

Sjimeji, Asparagus, Tender Shoots

Genesis

Alaskan Crab, Miso Mousse, Pomelo

Mitosis

Foie Gras Mousse, Muscat

or

Mousse de Mer

Rooibos, Langoustines, Risotto

Source

Garden Peas, Macha, Yuzu

Main Courses

The Alchemist's Infusion

West Coast Rock Lobster, Hibiscus Consommé

and

The Garden of Eden

Mauritian Sea Bass, Tomato, Lemongrass

or

Creation

Venison, Red Ivory Fruit Preserve, Sumac

or

Phoenix

Duck Magret, Confit, Foie Gras

A Seasonal selection of European and South African Cheeses

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

followed by

Starburst

White Peach, Passion Fruit, Vanilla Meringue

or

Magic Mushrooms

Valrhona Chocolate, Jasmine, Tonka

The Grande Finale

Coffee and Petits Fours

PLEASE NOTE: In order to assure your table a proper rhythm, it is best if the menu is enjoyed by all guests.

Connoisseur Wine Pairing: R465.00 p/p

Menu Per Person: R1 200.00

Enthusiast Wine Pairing: R345.00 p/p

Market Dégustation

Prelude

Evolution

Fish & Chips

First Growth

Sjimeji, Asparagus, Tender Shoots

Mousse de Mer

Rooibos, Langoustines, Risotto

Source

Garden Peas, Macha, Yuzu

Main Courses

The Garden of Eden

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Valrhona Chocolate, Jasmine, Tonka

The Grande Finale

Coffee and Petits Fours

PLEASE NOTE: In order to assure your table a proper rhythm, it is best if the menu is enjoyed by all guests.

Connoisseur Wine Pairing: R375.00 p/p

Menu Per Person: R735.00

Enthusiast Wine Pairing: R275.00 p/p

Vegetarian Dégustation

Prebude

Oriental Beetroot Terrine

Beetroot, Avocado, Wasabi
(Grande Dégustation Menu Only)

First Growth

Sjimeji, Asparagus, Tender Shoots

Sunflower Spring

Carrot, Orange Blossom

Rooibos Tea Risotto

Seaweed, Tomato Powder

Source

Garden Peas, Macha, Yuzu

The Alchemist's Infusion

Tortellini, Hibiscus Consommé, Heirloom Vegetables

or

Vegetable Cookpot

Spring Vegetables, Sweet Peppers, Morels

A Seasonal selection of European and South African Cheeses

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

or

Starburst

White Peach, Passion Fruit, Vanilla Meringue

or

Magic Mushrooms

Valrhona Chocolate, Jasmine, Tonka

The Grande Finale

Coffee and Petits Fours

Connoisseur Wine Pairing:

Market: R375.00 p/p

Grande: R465.00 p/p

Menu Per Person:

Market: R675.00

Grande: R795.00

Enthusiast Wine Pairing:

Market: R275.00 p/p

Grande: R375.00 p/p

Pescatarian Dégustation

Prelude

Jewels of the Sea

Oyster, Champagne, Fennel
(Grande Dégustation Menu Only)

Evolution

Fish & Chips

First Growth

Sjimeji, Asparagus, Tender Shoots

Mousse de Mer

Rooibos, Langoustines, Risotto

Source

Garden Peas, Macha, Yuzu

The Alchemist's Infusion

West Coast Rock Lobster, Hibiscus Consommé
(Grande Dégustation Menu Only)

Garden of Eden

Mauritian Sea Bass, Tomato, Lemongrass

A Seasonal selection of European and South African Cheeses

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

or

Starburst

White Peach, Passion Fruit, Vanilla Meringue

or

Magic Mushrooms

Valrhona Chocolate, Jasmine, Tonka

The Grande Finale

Coffee and Petits Fours

Connoisseur Wine Pairing:

Market: R375.00 p/p

Grande: R465.00 p/p

Menu Per Person:

Market: R765.00

Grande: R1 200.00

Enthusiast Wine Pairing:

Market: R275.00 p/p

Grande: R375.00 p/p

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 Spring 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

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.

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).

Mosaic's Bread & Butter Selection

Bread Selection

Aggie's Seed Loaf
Green Olive Rye Bread
Sour Dough Filone
Caramelized Onion and Thyme Loaf
Basil Pesto Rolls
Cranberry and Pear Cheese Bread

Sun Dried Tomato Bread served with our Parmesan Cheese Dunkers
Saffron and Calendula Loaf

Butter Selection

Salted Farm Butter
Lemon and Herb
Mosaic's Signature Anchovy Butter
Rosemary and Vanilla
Saffron and Calendula
Tarragon and Orange Blossom

Macadamia Nut
Hazelnut

We also have a selection of Wheat, Gluten,
and Lactose free bread and butters suitable for Vegans.

Non-Alcoholic Drinks Pairing

Jewels of the Sea

Apple and Fennel Cooler

Evolution

Cucumber Lemonade

First Growth

Wild Mushroom Consommé

Genesis

Virgin Pomelo and Lime Margarita

Mitosis

Muscat Grape and Elderflower Water

Mousse de Mer

Rooibos and Citrus Tea

The Alchemist's Infusion

Bavaria 0% Raspberry Beer

The Garden of Eden

Tomato and Lemongrass Elixir

Creation

Silver Moon Green Tea and Berry Infusion

Phoenix

Earl Grey and Lavender Soother

Cheese Course

Dry Lemon, Sugar Syrup, Rosemary

Starburst

Passion Fruit, Vanilla and Peach Extraction

Magic Mushrooms

Jasmine and Geranium Cocktail

Coffee or Tea

Oriental Beetroot Terrine

Beetroot, Avocado, Wasabi

As a chef, I have always had a great affinity for the cuisine from the Orient, and having traveled to the East I have developed an understanding for their delicate nuances of flavours, combining savoury, sweet and sour in one dish resulting in a creation that is light, fresh and very flavourful.

Our Oriental Beetroot Terrine combines the delicate flavours of creamy avocado, sesame oil and beetroot marinated in a light Oriental vinaigrette, accompanied by a slightly tangy wasabi marshmallow.

For this dish I like to use Begonia flowers for they have a wonderful natural acidity that compliments the beetroot perfectly. More interestingly Begonias have been known to help regulate blood glucose levels, (which is particularly useful when enjoying a lengthy Degustation Menu!)

Wine Pairing



Domaine Albert Mann
Pinot Blanc Auxerrois
2012

Straw-coloured with clear green reflexes. Fresh and fruity, the nose is pleasant with a white fruit finish. Beautiful expression of Auxerrois.

Non-Alcoholic Pairing



Beetroot and Ginger
Smoothie

Ginger has a long history of use for relieving digestive problems such as nausea, loss of appetite, motion sickness and pain.

Jewels of the Sea

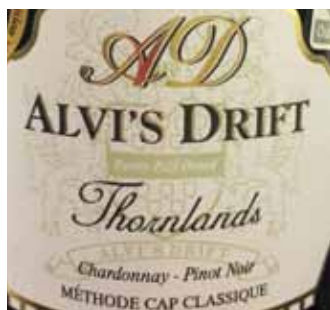
Oyster, Champagne, Fennel

The sea is a vast source of life, not only filled with beautiful creatures but also mystery and treasures. With this dish I was inspired by one of those treasures – “The Oyster Pearl”.

The birth of a pearl is truly a miraculous event. Unlike gemstones or precious metals that must be mined from the earth, live oysters far below the surface of the sea grow pearls. Gemstones must be cut and polished to bring out their beauty. However, pearls need no such treatment to reveal their magnificence. They are born from oysters complete - with a shimmering iridescence, lustre and soft inner glow unlike any other gem on earth.

To create this dish I have combined an oyster macerated in champagne and a light apple jelly topped with slightly acidic champagne foam. The treasure of this dish is our own home grown pearl set in a spoon of salty Sturgeon d’Aquitaine Caviar.

Enthusiast Pairing



Alvi's Drift Private Cellar
Thornlands MCC NV

Aromas of freshly baked bread crust and biscuits dominate the nose and is pleasantly complimented with a balanced and dry finish.

Connoisseur Pairing



Moussé Fils Blanc de Noirs
Cuvée Or Tradition NV

This champagne is full of fruit on the nose and is generous in the mouth with a long lasting finish. It delivers quality from start to end.

Non-Alcoholic Pairing



Apple and Fennel
Cooler

Fennel is highly prized for its licorice-like flavour and the myriad of health benefits like digestive problems and upper respiratory tract infections.

Evolution

Fish & Chips

Winston Churchill called them “the good companions”. John Lennon smothered his in tomato ketchup. Michael Jackson liked them with mushy peas.

They have sustained morale through two world wars and have fed millions of memories - eaten with greasy fingers on a seaside holiday, a pay-day treat at the end of the working week or a late-night supper on the way home...

Few can resist the mouth-watering combination of the world’s greatest double act – fish & chips! Moist white fish served with crispy potato chips; our interpretation is sure to put a smile on your face.

Enthusiast Pairing



Alvi's Drift Private Cellar
Thornlands MCC Nv

Aromas of freshly baked bread crust and biscuits dominate the nose and is pleasantly complimented with a balanced and dry finish.

Connoisseur Pairing



Moussé Fils Blanc de Noirs
Cuvée Or Tradition Nv

This champagne is full of fruit on the nose and is generous in the mouth with a long lasting finish. It delivers quality from start to end.

Non-Alcoholic Pairing



Cucumber
Lemonade

Cucumbers are the fourth most cultivated vegetable in the world and known to be one of the best foods for your body's overall health.

First Growth

Sjimeji, Asparagus, Tender Shoots

We continue to grow and change throughout our lives, experiencing life through many seasons and years during which we encounter the patterns of growth in Mother Nature. At the origin of the first growth season, tiny shoots and bright green leaves emerging from the dormant soil and reach out to the rays of the sun.

These first growth were the origin of my inspiration to create a dish that truly resembled the beginning of Spring, capturing their subtle tastes and delicate aromas.

Brought together in this dish you will experience the pure taste of Spring in my composition of white and green asparagus, Shimeji mushrooms with its umami tasting compounds accentuated by the sweet and peppery taste of micro herbs, shoots and edible flowers.

Enthusiast Pairing



Waterford Estate The Library Collection Riesling 2013

This wine shows delicate floral fruit and a distinctive kerosene note forming an integral part of the aroma profile of classic Riesling.

Connoisseur Pairing



Symington Altano Branco 2013

Herbal and zesty aromas show tropical fruits; lychees and passion fruit, brimming with youthful vigor and a crisp acidity.

Non-Alcoholic Pairing



Wild Mushroom Consommé

Mushroom Tea is a staple of Eastern medicine. Its Chinese name, ling chih, means "mushroom of immortality" and improves well-being.

Genesis

Alaskan Crab, Miso Mousse, Pomelo

Before the universe was born everything existed together in chaos and, in a brief moment, life originated from Devine creation...

Inspired by the origin of life as we know it my "Genesis" consists of a delicate outer layer of lemongrass and Japanese Miso set around a fragrant sphere of crab surrounded by a burst of pomelo.

Enthusiast Pairing



Alvi's Drift
Viognier 2013

The aromas are dominated by apricots and white peaches. The wine is soft, ripe, and round with a lovely viscous texture.

Connoisseur Pairing



Quinta do Vallado
Reserva Branco 2013

Beautiful clear white-gold colour. Aromas with mineral notes are found on the nose, showing subtle hints of well integrated oak.

Non-Alcoholic Pairing



Virgin Pomelo and Lime
Margarita

In Chinese culture, Pomelo is a sign of prosperity and good fortune. It is known to be abundant with vit C, beta-carotene and the B vitamins.

Mitosis

Foie Gras Mousse, Muscat

With the onset of vigorous bud activity in springtime, I watch with awe as the world around me goes into a wondrous transformation. Overnight the familiar characteristics of the winter landscape undergo a mitosis into splendid new growth and energy. Like a single cell that separates into a vast network of living organisms, I have utilised thinly sliced muscat grapes set in a light muscadel jelly over creamy Foie Gras mousse to represent this wondrous cell division.

Enthusiast Pairing



Domaine Albert Mann
Gewürztraminer 2011

Explosive aromas of lychee, crystallized ginger, rose petal and brown spices. A long, bright finish combining richness and freshness.

Connoisseur Pairing



Domaine Zind-Humbrecht
Gewürztraminer
Clos Windsbuhl 2010

Lots of fruity and exotic aromas at first, then opens up to more complex spicy flavours. The palate is unctuous and round.

Non-Alcoholic Pairing



Muscat Grape and
Elderflower Water

Elderflower is used in traditional medicine for its antiseptic and anti-inflammatory properties. It also reduces blood sugar levels - similar to insulin.

Mousse de Mer

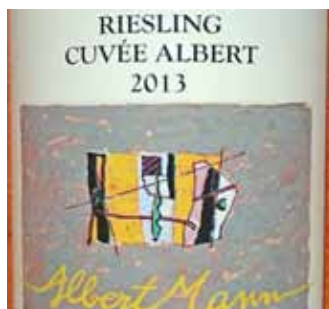
Rooibos, Langoustines, Risotto

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...

Enthusiast Pairing



Domaine Albert Mann
Riesling Cuvée Albert
2013

Pale yellow-gold colour. A lively white, framed by bright, snappy acidity, this offers fruit-forward flavours of yellow peach, tangerine and melon, as well as a streak of stony minerals that echoes on the finish.

Connoisseur Pairing



Gustave Lorentz
Riesling Grand Cru
Kanzlerberg 2007

A straw-yellow colour. Great nose with some exotic dried fruit, lots of kerosene, freshly baked bread, grated lemon peel and ginger aromas. A full taste that quickly overlap with a mineral acidic bite that lingers on the palate.

Non-Alcoholic Pairing



Rooibos
and Citrus Tea

Rooibos tea, one of South Africa’s most icon ingredients is known to contains powerful antioxidants that have a strong cancer-fighting effect. Rooibos also lowers the production of cortisol – the “stress hormone”.

The Alchemist's Infusion

West Coast Rock Lobster, Hibiscus Consommé

Heirloom vegetables are a gardener's inheritance, handed down to him by his family. They have been selected and saved over hundreds of years, and offer some of the best tasting and best yielding varieties. The diversity of colours, flavours and textures in heirloom vegetables certainly add variety to any menu.

The colourful hibiscus flower is cultivated worldwide for both its aesthetic appeal and its medicinal uses, which are primarily in the form of tea. Even though, for many of us, the beautiful hibiscus flower brings to mind visions of the Hawaiian Islands, the hibiscus plant is actually native to Africa. Hibiscus tea is made from the dried, vibrantly coloured calyces of the hibiscus flower and has an exotic and tart flavour.

This dish consist of a beautiful and aromatic vegetable consommé that re-infuse through hibiscus tea and other aromatics, which include fennel flowers, fuchsias and lemon grass. The warm vegetable tea mixture is served over West Coast Rock Lobster cut into medallions will gently cook when it comes into contact with the heat from the consommé.

Wine Pairing



Gróf Degenfeld
Furmint selection 2011

It is floral with notes of honey, citrus, apple, peach, pear, grapefruit and fresh herbs dominating both the nose and palate. Clean and balanced.

Non-Alcoholic Pairing



Bavaria 0%
Raspberry Beer

Raspberries are rich in vitamins, antioxidants and fiber. They have a high concentration Of ellagic acid, a phenolic compound that prevents cancer

The Garden of Eden

Mauritian Sea Bass, Tomato, Lemongrass

With every new dish we add to our seasonal menu, we do a deconstruction tasting where we taste each ingredient individually with the proposed wines to ensure that we find “The Perfect Pairing” - creating culinary masterpieces around the aromas and flavours of the best wine available.

For this dish I had the great pleasure of deconstructing the elements and ingredients with winemaker Koen Roose of Spioenkop Wines, who spent a day with me in the kitchen, sampling a variety of different ingredients until we found the perfect match with Koen’s Virginity I - an Elgin white blend with a rebellious touch! (Be sure to watch our YouTube Video of the deconstruction process.)

This dish combines sustainably farmed Mauritian Sea Bass with a delicate tomato and lemongrass Velouté.

Wine Pairing



Spioenkop
Virginity I 2012

Crystal clear, light gold colour. You will discover a surprisingly complex nose of pineapple, peach, black current leaves, gooseberry, fern and some honey. This rebel has a well rounded finish that is crisp and crystal clear.

Non-Alcoholic Pairing



Tomato and
Lemongrass Elixir

Lemongrass is used for treating digestive tract spasms, stomach-ache, high blood pressure, convulsions, pain, vomiting, cough, fever, the common cold, and exhaustion. It is also used to kill germs and as a mild astringent

Creation

Venison, Red Ivory Fruit Preserve, Sumac

I can proudly say that my South African roots inspired this dish, featuring some rather unusual ingredients like red ivory fruit preserve, sumac and venison. The Red Ivory tree is native to Southern Africa, and having grown up in the Francolin Conservancy where we have several trees I had the pleasure to pick and enjoy their delicious berries as a child.

The sticky, sweet, dried fruits can last for several months without any processing but is ideal to cook into a preserve to be enjoyed the whole year. To balance the sweetness of the Red Ivory fruit preserve I have incorporated ground Sumac powder to resemble the shape of the Ivory tree leaves.

Sumacs grow in the subtropical and temperate regions of Africa. The sumac bush, produces deep red berries, which are dried and ground into coarse powder. Ground sumac is a versatile spice with a tangy lemony flavour, although more balanced and less tart than lemon juice.

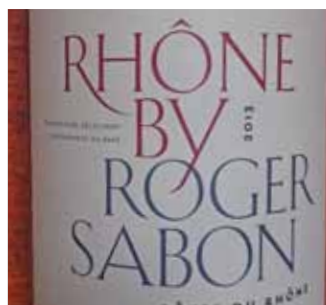
Enthusiast Pairing



Creation
Syrah / Grenache 2013

Alluring aromas of ripe black olive elegantly complemented by whiffs of pepper. A well-endowed, full-bodied Rhône-style blend.

Connoisseur Pairing



Rhône by
Roger Sabon 2013

This wine is characterized by fruitiness and mild tannins. Offers plenty of sweet berry fruit, wild herbs and hints of toast.

Non-Alcoholic Pairing



Silver Moon Green Tea
and Berry Infusion

A blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice. A tea for that special moment.

Phoenix

Duck Magret, Confit, Foie Gras

The Phoenix is associated with the sun and symbolises both renewal and resurrection as it rises from the ashes of its predecessor. It represents our capacity for vision, for collecting sensory information about our environment and the events unfolding within it. The Phoenix gathers cinnamon twigs and resin to build a nest of spices atop the Temple of the Sun. The sun ignites the nest and the old phoenix dies in flames. Both creative and destructive, the element of fire is the transformer - altering the energy of objects into a new form, as a new, young phoenix emerges from the ashes to live another life cycle.

The ducks that I use for this recipe are sourced from Dargle Ducks who is a Proudly South African business venture. They are one of the countries` leading duck farms, and one of the very few that offers truly free range White Peking Duck.

For my dish I have selected to use the duck breast, a confit of the duck legs and a mousse of foie gras to be served with my spiced poached pears.

Enthusiast Pairing



Newton Johnson
Family Vineyards
Mrs M Pinot Noir 2013

Fine light red colour with lots of character, showing dark red fruit and evident maceration. Beautiful sweet cherry fruit with long complex notes.

Connoisseur Pairing



Domaine Lucien
Crochet La Croix
du Roy 2009

An intense, dark ruby red. Aromas of ripe black fruit, bilberry and blackberry, with hints of liquorice. Good ageing potential.

Non-Alcoholic Pairing



Earl Grey and
Lavender Soother

This quintessentially British tea is typically a black tea base flavoured with oil from the rind of the citrus fruit called bergamot orange.

Starburst

White Peach, Passion Fruit, Vanilla Meringue

Throughout the Milky Way and in the space between the galaxies, are huge clouds of gas and dust that join together to create magical stars.

The universe is endless and so too is it's many sources of inspiration and this is where I discovered my "Starburst / Stellar Evolution" while looking at some incredible images taken by the Hubble telescope.

For this dish I wanted components that were light and ethereal, which would almost dissolve in your mouth the moment you tasted it. I decided to combine a delicate Jasmine mousse with crunchy meringue and poached white peaches with colourful sugar dust...

"In violation of all the laws of physics, gas pushed itself together and formed a young star. Fueled by hydrogen explosions, gradually the star burned out and became a red giant. In doing so, it had expanded hundreds of times in size and become somewhat cooler and slowly collapsed into a small, hot white dwarf star."

Wine Pairing



Château Bélingard
Monbazillac AOC 2009

Full nose with notes of honey, wax, candied fruits and aromas characteristic of botrytis. Powerful, yet still maintains a touch of acidity.

Non-Alcoholic Pairing



Passion Fruit, Vanilla
and Peach Extraction

Vanilla is the only edible fruit of the orchid family, largest family of flowering plants in the world and was believed only to have value as a perfume.

Magic Mushrooms

Valrhona Chocolate, Jasmine, Tonka

While walking in the Francolin Conservancy, I was delighted to see all the new growth “emerging” from the resting Winter soil. I noticed the earthy tones and colours from the soil and dry tree bark creating a beautiful contrast with the bright wild flowers and amber droplets of tree sap that had collected on a piece of bark, I was immediately inspired to capture this scene from nature on a plate. Combining the velvety texture of white chocolate with dried pears makes this dessert satisfyingly rich without being overly sweet.

Enthusiast Pairing



Nederburg Private Bin
S316 Weisser Riesling
Noble Late Harvest

Exuberant floral fragrances on the aromatic nose. An abundance of white peach and rich tropical fruit flavours, with sweetness and acidity in perfect balance.

Connoisseur Pairing



Grande Maison Cuvée
des Monstres 2003

Monstres open with a beautiful bouquet of candied fruit and sweet spices. The palate is silky, with honey and a fresh lingering finish.

Non-Alcoholic Pairing



Jasmine and Geranium
Cocktail

Geranium plants features beautiful small flowers and has been used for centuries to sooth the digestive tract and benefits those with mild gastrointestinal ailments.