

Tabula Rasa

Like a New Moon, the symbol of
each ending and every new beginning.
She is veiled in shadow and we have time
to reflect on the cycle we have just completed
- the new decade that is born.

Our mind, body and soul flourishes
during this time of rest and introspection.

Our creative spirit rises and it is a time
to create new visions,
to innovate, transform and set future goals.

With every new phase
we are afforded the opportunity
of new beginnings,
a fresh focus and awareness,
raising our creativity and allowing us
to initiate, to shape, to formulate
what we dream.

Chantel
Autumn, 2017

Tabula Rasa

A new beginning, a clean slate, a fresh start. An absence of preconceived ideas or predetermined goals.

Grande Dégustation

Amuse Bouche

A Small Prelude

First Courses

Tidal Pool

Salmon Ceviche, Verbena Aspic, Vanilla, Seaweed Salad

Sea Mist

East Coast Lobster, Saffron, Coral

Soupe du Jour

Cauliflower, Foie Gras, Brussels Sprouts

Le Lapin

Braised Rabbit, Prune, Morels

Remise en Bouche

Indian Summer

ClemenGold, Nasturtium

Main Courses

African Aromas

Venison, Madumbi, Soetdoring Smoke

or

Le Canard

Free Range Duck, Plum, Suurvygies

or

Where The River Meets The Sea

Tilapia, Watercress, Halibut, Oyster Leaf

Final Flavours

Cheese Selection

Charles Arnaud 36 Month Matured French Comté

or

Selection of Five Local and European Cheeses from the Trolley

Old Amsterdam, Belnori Kilimanjaro and many more

First Frost

Forelle Pear, Ivoire Chocolate, Tonka

or

SmartTease

Dark Valrhona Chocolate

The End

Coffee and Petits Fours

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

Menu Per Person: R1 250.00

Sommelier's Wine Pairing: R585.00 p/p

Market Dégustation

Amuse Bouche

A Small Prelude

First Courses

Tidal Pool

Salmon Ceviche, Verbena Aspic, Vanilla, Seaweed Salad

Soupe du Jour

Cauliflower, Foie Gras, Brussels Sprouts

Remise en Bouche

Indian Summer

ClemenGold, Nasturtium

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The End

Coffee and Petits Fours

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

Menu Per Person: R850.00

Sommelier's Wine Pairing: 460.00 p/p

Mosaic's

Bread & Butter

Selection

The bread and butters are prepared fresh daily by our team of artisan bakers.

Bread Selection

Aggie's Seed Loaf
Green Olive Rye Bread
Saffron and Calendula Rolls
Baguettini
Lavender, Cranberry and Pear Cheese Bread

Butter Selection

Moorivier Salted Farm Butter
Honey and Cinnamon
Unsalted Vanilla Seaweed
Saffron and Calendula Butter
Mosaic's Anchovy Butter

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

Macadamia Nut
Hazelnut

Although our bread and butters are not prepared in a nut free zone, we take the greatest of care to cater for our guests with nut allergies.

Tidal Pool

Salmon Ceviche
Vanilla

Verbena Aspic
Seaweed Salad

I love fish! Throughout my apprenticeship in Europe, my preferred position in the kitchen was always at the fish station. During the few respites we allowed ourselves, you would always find me not far from the ocean.

Even when we travel abroad, we always tend to end up along the coast to rest and recuperate - my family with their noses buried in books that had to stay on the shelves of their library during the busy periods, and me with my toes in the shallow waters of the tidal pools, amazed by the miniature treasures of the sea.

It was during one of these lazy summer days, with me, feet dangling from the rocks, toes in the water and lost in my own private world, that this dish started to take form in my mind. Clear, pure water through which you can see all the tiny creatures and plant life on the sandy bottom - a small self-contained little universe.

Sommelier's Pairing

Non-Alcoholic Pairing

Domaine A&P
de Villaine
Bouzeron 2011

Virgin Vanilla
and Verbena
Mojito

Burgundy France

This 100% Aligoté doré has a white-green hue with a hint of gold. Lovely floral, citrus, faintly spicy notes on the nose with a kiss of vanilla. It is elegant, fruity, and very crisp with lovely flavours and a nice lingering, clean finish.

In France, Lemon Verbena is used for making their beloved tea known as "verveine". Lemon Verbena oil was initially used by the Victorians in their potpourri, perfume and cosmetics before the much cheaper, lemongrass oil replaced it.

Sea Mist

Saffron

East Coast Lobster

Coral

As the sun peaks over the horizon, and the mist rolls in from the sea, the drip, drip, drip of moisture condensing on the leaves gently calls you from your slumber.

It is a fairytale world that awaits you, when you open your eyes to see the sea mist softly caressing the forest just outside your door.

Wanting to recreate this magical scene it took me a few years to find the perfect combination of plates which I was fortunate to discover in the cellar's of Bernardaud in Paris. Creating the perfect stage, for the soft aromas of the sea to merge with the sweet freshness of the lobster and exotic spiciness of saffron enticing you to take the first bite and enjoy the unadulterated pureness of the ingredients as ethereal as the sea mist in the first light of dawn.

Sommelier's Pairing

Non-Alcoholic Pairing

Hamilton Russell
Chardonnay
2013

Lime and
Lemongrass
Spritzer

Hemel-en-Aarde Cape

A limpid light yellow colour with a faint green tinge. Unusually prominent pear and lime fruit aromas are brought beautifully into focus by a natural acidity and a long, dry minerality. Elegant, yet textured and intense with a strong personality.

Lemongrass is native to India and Sri-Lanka. In addition to its culinary usage, it offers a wide array of medicinal benefits - in the Caribbean, it is known as Sweet Rush, and is used to treat colds and fevers. It is also cultivated for ornamental purposes.

Soupe du Jour

Cauliflower

Foie Gras

Brussels Sprouts

A humble soup dish that not only saves the chef's budget, but also provides the opportunity to toss anything and everything that was left over from yesterday into a pot... and dish it up to your patrons under an important sounding name. But, what if we turn the idea around and present a humble soup with noble ingredients and decadent flavours, tempting the palate with a soft creaminess and exploding flavours...

This dish originated seven years ago as a small amuse bouche and quickly became a favourite, with patrons asking for more (who ever heard of a second serving of the same amuse bouche!?) - going home with jam jars filled with what was left over in my pot. This year it returns as our second last starter, an impressive cauliflower cream soup permeated with earthy autumn flavours and richness, Brussels Sprouts filled to bursting with creamy Foie Gras mousse and black Perigord truffle. And, just to be safe, we are serving a double portion of the soup from the start...

Sommelier's Pairing

Non-Alcoholic Pairing

Ian Naudé
Naudé Old Vines
Cinsault 2014

Muscat Grape
and Elderflower
Water

Darling

Cape

Full bodied with a medium intense red colour. An extraordinarily pretty wine - the nose shows red cherry, raspberry, pomegranate, wild flowers and herbs. Lovely fruit purity, fresh acidity and fine tannins - it possesses plenty of detail and real poise.

Elderflower is used in traditional medicine for its antiseptic and anti-inflammatory properties. The Elder tree was thought of as a protective tree - keeping evil spirits from entering the house if grown outside the door.

Le Lapin

Morels

Braised Rabbit

Prune

When listening to a beautiful piece of music, I am always amazed to think that it was composed by using only eight notes. Use them out of sync, or just too many, it becomes a cacophony of sounds. It is much the same in the highly creative world of professional chefs - many times the chef makes the mistake to think that more flavours on the plate will create a tastier dish.

Gert de Mangeleer of the three star Michelin restaurant, Hertog Jan, taught me that less is more and simplicity is not easy. That is exactly what I want to achieve at Mosaic - uncomplicated dishes, prepared simply yet tasty, hitting all the right notes on your palate, creating that perfect symphony of tastes that makes you want to sing along!

Sommelier's Pairing

Non-Alcoholic Pairing

Domaine Roger
Sabon Lirac by
Roger Sabon
Rouge 2014

Bavaria 0%
Alcohol Beer

Lirac

France

Gleaming dark purple colour. Reduction lurks on the nose with sweet herbs and flattering cooked red berry aromas. On the palate the fruit impresses with its stimulating freshness. Tight and complex with silky, ripe tannins.

Most alcohol-free beers still contain up to 0.5% alcohol-by-volume, but Bavaria is different. It is specially brewed to contain no alcohol and is a genuine 0.00% beer.

African Aromas

Madumbi

Soetdoring Smoke

Venison

It is striking how every city has its own unique smell. Stepping off the plane in Bangkok, the aroma of exotic spice permeates the air, while Paris smells of humanity - reminding me of closely packed bodies in the metro stations. Returning home from our travels, I always look forward to that first whiff of Johannesburg's unique scent in mid-winter, a mix of veld fire smokiness and the sweet aromas of Acacia wood burning. This is us - the exotic smell of Africa... of home.

With this dish, I want to tell the story of my home - the abundance of our wildlife, the exotic tastes and aromas of our open spaces, and the sweet smokiness of our campfires. A balanced composition of Red Hartebeest, Madumbi roots and baby Turnips.

Sommelier's Pairing

Bodegas
Elias Mora Gran
Elias Mora 2007

Toro Spain

It is a glass-coating purple/black colour with a heady, exotic bouquet of black raspberry, cherry, potpourri and sandalwood. Layered, already complex and structured on the palate. Finishes with excellent clarity and mineral-driven persistence.

Non-Alcoholic Pairing

Genmaicha,
Mushroom and
Brown Rice
Infusion

Mushroom Tea (Ling Zhi) is a staple of Eastern medicine and is known as the "mushroom of immortality". Drinking the tea continuously for two months will significantly improve your overall well-being. The Japanese name "Reishi" means "10 000 year mushroom".

Le Canard

Plum

Free Range Duck

Suurvygies

I have always loved Bokbaai vygies - in spring, after the rains, they bring a riot of neon-like colour to what previously appeared to be a barren landscape. I vividly recall childhood memories of street vendors selling little parcels of wet newspaper buddles of Bokbaai vygies and Granny making preserves from the sour tasting flowers and what we called "kougoed" - the dried flowers. This has been my favourite snack since my childhood, known as a delicacy as long ago as 1685, when the colonists observed the Khoikhoi using this plant and eating its fruits.

Combined with the tartness of the plum confit, it added a unique taste to the glaze on top of the free range duck breasts supplied by Corlette from her farm of happy animals, just across the mountain at De Vlugt.

Sommelier's Pairing

Non-Alcoholic Pairing

Niepoort Redoma
Tinto 2013

Silver Moon
Tea

Douro Portugal

Dark intense colour and aroma with great complexity, showing concentrated black fruit, spicy intense notes of black and green pepper, and elegant balsamic notes along with tobacco and earthy aromas leading to a lingering coffee flavoured finish.

TWG Tea has conceived this tea that narrates the story of the constellations. A green tea blend, strongly reminiscent of red woodland berries and grand vanilla bouquet. Suave, with just a hint of spice for those special moments.

Where The River Meets The Sea

Watercress

Tilapia

Halibut

Oyster Leaf

We are surrounded by some of the most beautiful natural scenery in the world – the one reason why so many tourists flock to South Africa to come and enjoy what we sometimes take for granted. Private family time is very important to us – a time to breathe, to relax, to re-invent ourselves, to talk and sleep and enjoy each other’s company. We are fortunate to have our own little piece of paradise where the rivers run clear, the rain forests drip with the sea mist in the morning and the sparkling waters of the lagoon runs into the sea along a shallow stream that you can jump over.

Watching the local fishermen on the beach praising their catch of the day and playfully arguing which fish is the best, makes it difficult for the onlookers to decide between the sweet soft flesh of the fresh water fish or their stronger flavoured cousins from the ocean. I always end up buying one of each, not to disappoint the fiery contenders. This is in honour of those precious memories, spending our days where the river meets the sea...

Sommelier’s Pairing

Non-Alcoholic Pairing

Domaine Lucien
Crochet Le
Chêne Marchand
2012

TWG
Sweet France
Ice Tea

Sancerre France

Clear, pale yellow in colour. On the nose are notes of fresh grapes, citrus, lemon zest and grapefruit. Nice entry on the palate with volume and a fatty mouth feel. Wet chalk, mineral notes and lingering aftertaste.

TWG’s Sweet France Ice Tea is the elegance and refinement of France concentrated in a tea cup. This aromatic tea with exotic flowers and a touch of chamomile to create a fresh and soothing cup.

Cheese Selection

Charles Arnaud 36 Month Matured French Comté

For more than ten centuries, villagers of the Jura in The French Alps have lovingly crafted the unique and delicious Comté cheese. The prestigious Comté, also known as the “king of the mountain cheeses”, has a concentrated flavour, with brown-butter and roasted-nut aromas and a sweet finish. The production of this aromatic cheese requires only the best milk, which is why Comté cheese is exclusively made from the Montbéliarde and French Simmental breeds’ milk.

The manufacturing of one Comté, weighing 45 kg, requires an average daily milk production of 30 cows, roughly 530 liters, and the milk is delivered to the cheese maker daily and has to be used immediately. Production is done in a cooperative style - the farmer, *fruitière* (cheese maker), and *affineur* (the one who ages the cheese) all work in tandem. The result is that pride and care are taken at every stage of the process. The cheese is matured to perfection in the silence and darkness of special caves where it further develops its unique taste, texture and colour. Comté was one of the first few cheeses to receive an AOC (*Appellation d’origine contrôlée*) status in 1958.

From the green pastures of The Fromagerie Charles Arnaud, we bring you the 36 month old Comté cheese that savours time and tradition and will be served with our newly imported Domaine Rolet Père et Fils Vin Jaune from the same picturesque Jura Valley.

Sommelier’s Pairing

Domaine Rolet
Père et Fils Vin
Jaune 2008

Jura France

Light yellow colour with golden highlights. Well-balanced nose with attractive aromas of walnuts, dried fruits, almonds and spices. Powerful on the palate, with notes of dried fruits and roasted coffee, reminiscent of a dry sherry or Port.

Non-Alcoholic Pairing

Spiced Pear
Toddy

Star anise is a main source of shikimic acid which boosted the spice’s prominence in western medicine. It is one of the main elements for making the anti- influenza medicine called Tamiflu and said to aid in the inducement of spiritual trances.

Cheese Trolley

Old Amsterdam, Belnori Kilimanjaro and many more...

Mosaic's cheese trolley offers a hand-picked seasonal selection of exceptional local and European cheeses, served with a variety of condiments and freshly baked Cranberry and Pear or Sour Cherry and Walnut breads to complement the cheese. We also have a selection of Wheat, Gluten, Lactose and Nut free breads available. The available cheese selection is dependent on the season, our suppliers and sometimes our Cellar Master's smuggling acumen...

You may choose up to 5 different cheeses from our extensive selection to make up a total of 100 grams. A few of the highlights on our cheese trolley to tempt your taste buds:

- **Époisses de Bourgogne (PDO)** - The Emperor Napoleon's favourite cheese, it has a striking but pleasant smell, strong flavour and is very creamy - it melts in your mouth.
 - **Belnori Phantom Forest** - A beautiful cheese to wow guests. Another winner from Rina in Bapsfontein. This dense, lactic goats cheese, harks back to the French Valencay cheese. Aged in ash, the penicillium white mold grows in the first couple of weeks and is swiftly followed by a brain-like Geotrichum rind.
 - **Dolcelatte Gorgonzola (PDO)** - Produced from combining the curds from the evening's milk with curds made from warm, fresh milk to encourage bacteria growth, creating the yellow interior full of greenish-blue striations. A creamy, buttery cheese, from the rolling hills of Piedmont in Italy.
- * Our Sommelier will be happy to assist with a recommendation for wine to compliment your cheese.

Non-Alcoholic Pairing

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Toddy

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First Frost

Ivoire Chocolate

Tonka

Forelle Pear

During the founding years of the Francolin Conservancy, when properties were incorporated into the larger nature park, the previous owners' orchards were retained for future enjoyment of the birds and wildlife. Naturally, this is some of my favourite spots to visit during our regular walks through the conservancy.

I especially love it when the air gets cool enough to dig out my scarf and take an early morning walk through the orchards to see the colourful autumn changes. The last of Summer's bounty ripens and fades, and the very last fruit from the trees drop to the ground and the veldt becomes a treasure trove of delicious discoveries for all the small animals scampering through the autumn landscape. The shy little hedgehogs fill their round bellies with soft ripe pears before they curl up tightly in hibernation, while the mischievous monkeys stuff their cheeks with rowdy chatter.

As we slip closer towards winter, I find my inspiration from nature's very first frost covering the last of the fruit as I venture into the orchard to fill my basket with the last offerings of the season.

Sommelier's Pairing

Non-Alcoholic Pairing

Grande Maison
Cuvée Exotique
2005

Tonka
Extract

Monbazillac France

A bright yet pale gold colour. A trace of honey on the nose, but the fruit reflects the viney scent of the Sauvignon Blanc. Light bodied yet creamy textured, the subtle acid edge of the Sauvignon grape supports the complexity of flavours.

To this day, the Tonka bean is used as a traditional herbal treatment in the forests of South America where the oil is recognised as an antiseptic. The beans are soaked in rum to treat cuts, bruises and even snake bites.

Smart Tease

Dark Valrhona Chocolate

Amid our travels to France, the art museums of Paris is always on top of our list of places to visit. I love how the Impressionists captured scenes from daily life on their canvases, leaving us with a glance into the charming world of a bygone era. Early in the morning and before the first museum visit, you will most probably find me at my favourite street café, having a coffee and croissant, watching the passers by as they scurry along the cobbled streets.

One morning a little boy in a bright blue jacket caught my eye. His parents were admiring an ancient cathedral, while he was lost in his own magical world, preoccupied with his hands full of all the treasures from a nearby patisserie. I giggled as he tried to balance everything... too many things for his little hands! It was bound to happen, and something had to give; his "treasures" ended up splattered on the pavement. The most precious being his box of chocolates...

Then it struck me, it was moments like these that the artists of Paris captured! I could not resist and had to bring that moment in time to your plate...

Sommelier's Pairing

Non-Alcoholic Pairing

Vondeling Sweet
Carolyn 2014

Dark Chocolate
Smoothie

Paarl

Cape

A light amber coloured wine. The nose is expressive with peaches, fresh pineapple and ripe apricot, floral orange blossom, jasmine and fynbos honey. The sweetness is balanced by a tangy acidity that leads to a lingering aftertaste.

In medieval times, French doctors prescribed dark chocolate to women patients for a broken heart. The powerful force of cacao, is packed with healthy disease killing elements like flavonoids and theobromine.

Non-Alcoholic

Drinks Pairing

Tidal Pool

Virgin Vanilla and Verbena Mojito

Sea Mist

Lime and Lemongrass Spritzer

Soupe du Jour

Muscat Grape and Elderflower Water

Le Lapin

Bavaria 0% Alcohol Beer

African Aromas

Genmaicha, Mushroom and Brown Rice Infusion

Le Canard

Silver Moon Tea

Where The River Meets The Sea

TWG Sweet France Ice Tea

Cheese Selection

Spiced Pear Toddy

Selection of Five Local and European Cheeses from the Trolley

Spiced Pear Toddy

First Frost

Tonka Extract

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Dark Chocolate Smoothie

Still Water

Acqua Panna
R50 / 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.

Sparkling Water

S. Pellegrino
R50 / 750ml

San Pellegrino mineral water has been sourced from the same natural spring 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, giving the water its distinctive taste. It emerges from three deep springs at a temperature of about 22°C (72°F). The iconic green bottle was designed in 1899, and was originally used to bottle wine. The red star was considered a symbol of export products of particular excellence and quality. The bottle's label features the Art Nouveau casino building of San Pellegrino Terme against the Alps skyline.

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.