

Mosaic's Memorable Moments
Autumn À La Carté 2013

Due to the delicate nature of these dishes we would destroy their spirit if they were to be served in large portions.

Amuse-Bouche
Taste Buds Tingler

A small seasonal gift from the Chef

Les Entrées
Starters

The Garden

Composition of Tomato (Vegan)
R85.00

Asparagus and Cauliflower Salad with Cauliflower Crème and Beignet
R75.00

The Sea

Tastes and Textures of the seaside
R 165.00

The Forrest

Country Terrine with Wild Mushroom Salad
R85.00

Sweetbread Cornet with Roulade of Avocado
R80.00

Remise en Bouche
Palate Cleanser

Air

Granny Smith Apple and Calvados Sorbet
R65.00

Melon Spiral
R35.00

Les Plats Principaux
Main Courses

The Ocean

Pan Seared Gurnard with Caper Velouté
R135.00

Cape Whiting with Garden Pea and Courgette Purée
R125.00

The Meadow

Slow Roasted Duck leg Confit with Thyme infused red Wine Jus
R175.00

Braised Pheasant with Roasted Carrot Purée
R165.00

The Fields

Oriental Style Vegetable Curry with Fragrant Coconut Scented Jasmine Rice (Vegan)
R115.00

Mille Feuille of Goats Cheese and Caramelised Butternut served with Red Pepper Coullis
R135.00

The Pastures

Slow Cooked Pork with Apple and Mustard Cream
R165.00

Matured Beef Rib Eye with Creamed Morels
R185.00

Les Fromages
Cheese Course

The Dairy

Belnori's Kilimanjaro and Spanish Manchego with Aggy's Magwenya
R95.00

A Seasonal selection of European and South African cheeses from our trolley served with Aggy's dried Lavender and Pear Macadamia nut Bread
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Les Desserts
Desserts

Heaven

Dark Chocolate Nemesis with Pistachio Cream
R80.00

The Orchard

Tastes and Textures of Caramel
R 75.00

A Parade of homemade Fruit Sorbets
R65.00

Coffee and Petits Fours
The Plantation
R65.00