

Celebrations

*A combination of the old
and the new, dancing together
to a new rhythm...*

*My Celebrations Menu will take you
on a journey through
the elements of Mother Nature
- creations inspired by Gaia,
as I explore, discover and share
each beautiful note of her bounty.*

*I invite you to follow me
as I unite together nature
and culinary art
in creating a fantasy world
for you to explore...*

*Chantel
Summer 2017*

Grande Dégustation

Amuse Bouche

Small Prelude to our Celebrations Menu

First Courses

Mitosis

Foie Gras Mousse, Muscat

Simply Shoots

Garden Velouté, Fava Bean Mousse, Pea Shoots

Genesis

Rainbow Trout, Miso Mousse, Pomelo

Mousse de Mer

Rooibos, Langoustines, Risotto

Millionaires Nest Egg

Quail Eggs, Black Truffle Paste, Truffle Infused Mushrooms

Remise en Bouche

The Garden Pea

Matcha, Sweet Pea, Lime

Main Courses

Bouillabaisse

Seasonal Vegetables, Saffron, Kabeljou

or

Prints In The Paddock

36 days Matured Angus Beef, Sumac, Artichokes

or

Birds of a Feather

Quail, Goose, Capon

Final Flavours

Cheese Selection

Old Amsterdam, Belnori Kilimanjaro and many more

Chocolate Cherry

Ivoire Valrhona Chocolate, Composition of Cherries

Mamelon de Venus

Jasmine, Wild Strawberries

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.

Connoisseur Wine Pairing: R685.00 p/p

Menu Per Person: R1 250.00

Enthusiast Wine Pairing: R550.00 p/p

Market Dégustation

Amuse Bouche

Small Prelude to our Celebrations Menu

First Courses

Simply Shoots

Garden Velouté, Fava Bean Mousse, Pea Shoots

Genesis

Rainbow Trout, Miso Mousse, Pomelo

Mousse de Mer

Rooibos, Langoustines, Risotto

Remise en Bouche

The Garden Pea

Matcha, Sweet Pea, Lime

Main Courses

Bouillabaisse

Seasonal Vegetables, Saffron, Kabeljou

or

Prints In The Paddock

36 days Matured Angus Beef, Sumac, Artichokes

or

Birds of a Feather

Quail, Goose, Capon

Final Flavours

Cheese Selection

Old Amsterdam, Belnori Kilimanjaro and many more

or

Chocolate Cherry

Ivoire Valrhona Chocolate, Composition of Cherries

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.

Connoisseur Wine Pairing: R550.00 p/p

Menu Per Person: R850.00

Enthusiast Wine Pairing: R425.00 p/p

Mosaic's

Bread & Butter

Selection

The breads and butters are prepared fresh daily by our team of skilled bakers.

Bread Selection

Aggie's Seed Loaf
Green Olive Rye Bread
Basil Pesto and Sun-Dried Tomato Rolls
Crusty Polenta and Calendula Rolls
Cranberry and Pear Cheese Bread

Butter Selection

Moorivier Salted Farm Butter
Honey and Cinnamon
Unsalted Sweaweed
Lavender and Lemongrass 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.

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.

Connoisseur Pairing

Château de
Feiles Cabernet
Rosé d'Anjou
2015

Vouvray France

A beautiful salmon pink colour with bright reflections. The nose has aromas of red fruit - mainly strawberries with slightly vegetal notes. The palate is light and off dry - elegant with a good acidity and a long finish.

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.

Enthusiast Pairing

Paul Cluver
Gewürztraminer
2014

Elgin Cape

The nose is a surprising combination of rose petal, litchi, cucumber, summer melon and mango. Good, textured length. Elegant balance, with refreshing interplay between residual sugar and acidity.

Simply Shoots

Garden Velouté

Fava Bean Mousse

Pea Shoots

I have created this dish to be a true interpretation of the colour 'green'. The taste, smell and visual impressions are all reminiscent of the first vibrant and lush shoots that emerge from the soil of my herb garden as they lift their tiny and aromatic leaves toward the sun. These tiny leaves, so welcome amongst the browns of Autumn and early Winter, were the inspiration behind "Simply Shoots".

Most of the flavourful ingredients for this dish are organically grown at Kazi Farm, a small family owned and operated boutique farm situated in the Cradle of Humankind, close to Restaurant Mosaic. They have successfully and sustainably grown exceptional baby vegetables, herbs and salad greens for our kitchen for the past decade. After ten years, farmers Denzyl and Leoni, are still assisting us to delight our guests with only the finest and freshest of produce.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Clos Naudin
Vouvray Sec
2010

Home-made
Nasturtium
Lemonade

Alvi's Drift
Chenin Blanc
2012

Loire Valley France

A vibrant profile highlighting honey, citrus, apple and candied orange aromas. Dry, focused and elegant with mineral and earth undertones. It is complex and fascinating, with a mouth watering finish.

The Nasturtium leaf is rich in Vit.C and a natural antibiotic. Eating a couple of the peppery leaves at the onset of a cold can stop it dead in its tracks. The gentle antibiotic reaction makes it ideal as a natural medicine.

Worcester Cape

The complex nose is dominated by nectarine and peach characters and toasty oak. The palate is rich and creamy with a viscous mouth feel. Flavours of roasted cashew nuts and vanilla pods tease the senses.

Genesis

Rainbow Trout

Pomelo

Miso Mousse

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 rainbow trout, surrounded by a burst of pomelo.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Quinta das Maias
Malvasia Fina
2013

Virgin Pomelo
and Basil
Margarita

Rietvallei
Special Select
Chardonnay 2012

Dão Portugal

An intense bouquet containing floral and citric notes in perfect harmony with light butter elements from the oak. Aromas are very clean: white floral with a touch of honeysuckle.

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

Robertson Cape

A complex nose with appealing roasted citrus aromas and vibrant lime and toasty oak flavours, also revealing nuances of butterscotch with touches of pineapple and white pear.

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 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...

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Albert Mann
Pinot Gris Cuvée
2012

Rooibos
and Citrus Tea

Hartenberg
Weisser Riesling
2008

Alsace

France

The nose is a little subtle, but there is fresh and fruity and hints. Delicate, enticing aromas of dried apple, hazelnut and herbs. Savoury on the palate, conveying a strong impression of dry extract. Ripe acidity lifts the apricot flavours.

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

Stellenbosch

Cape

A wine of straw-yellow colour. It has white-fleshed fruit aromas like apple and white peach with slight citrus notes. The palate is balanced with good acidity and a mineral touch with a lingering finish.

Millionaires 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. We do have some fresh Truffle available for those who just can't resist a little extra temptation.

Connoisseur Pairing

István Szepsy
Furmint
2009

Tokaji Hungary

Elegant bouquet, lime juice sensation, savoury on the palate, smooth and long after taste. Good acidity to clean your palate from the complexity of the eggs.

Non-Alcoholic Pairing

Wild Mushroom
and Nettle
Consommé

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

Enthusiast Pairing

Lismore
Viognier
2011

Greyton Cape

Honeysuckle, peaches and apricot with a lingering citrus touch on the nose. A clean fresh acidity supports the extravagance of the nose and the palate.

The Garden Pea

Matcha

Sweet Pea

Lime

Inspired by the abundance of fresh sugar snap peas in my summer garden I have created this refreshing palate cleanser - The Garden Pea - capturing the pure essence of mother nature from fragrant peas grown in Mosaic's own garden.

A brief repose...

Bouillabaisse

Saffron

Seasonal Vegetables

Kabeljou

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 that was not fit for the elites' tables or that vendors could not sell at the market.

During a 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.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Domaine
Weinbach
Riesling Cuvée
Théo 2014

TWG Sweet
France Ice Tea

Spioenkop
Riesling 2013

Alsace France

Pale yellow gold colour. Pulp white peach, green and yellow citrus along with melon, makrut lime and lemongrass notes. Lovely texture and a vibrant, fresh close. A terrific introduction to this Domain's Rieslings.

The elegance and refinement of France concentrated in a tea cup. This graceful tea with exotic flowers and a touch of chamomile to create a fresh and soothing cup.

Elgin Cape

The beautiful complex aromas in this Riesling, are a reflection of the unique Elgin cool climate conditions. Complex, dry entry with great balance of sugar, acidity enhanced by a long, refined finish.

Prints in the Paddock

36 Days Matured Angus Beef
Artichokes

Sumac

I can proudly say that my South African roots inspired this dish, featuring some rather unusual ingredients like red ivory fruit preserve, and sumac. 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 while we were outside in the veld looking for the cattle.

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, I have incorporated ground Sumac powder to resemble the shape of the paddocks where the cattle graze.

Sumac 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.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Quinta do Crasto
Old Vines Reserva
2011

Genmaicha,
Mushroom, Brown
Rice Infusion

Nederburg NA
Private Bin R104
Petit Verdot 2001

Douro Portugal

Impressive, complex and concentrate on the nose, with berry fruit aromas and delicate hints of spice and cocoa. Fine-textured tannins are perfectly integrated with fresh berry fruit flavours.

Mushroom Tea (Ling Chih) is a staple of Eastern medicine and means "mushroom of immortality." Drinking the tea continuously for two months will significantly improve your overall well-being.

Paarl Cape

Deep, rich almost indigo in colour. Spicy nose with ripe plums, new wood and a hint of nutmeg. A full ripe explosion in the mouth of wild berry and plum with a refreshing acidity.

Birds of a Feather

Quail

Goose

Capon

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 petite tortellini, filled with slow braised Goose and Capon meat and finished off with braised sweet onions in a red wine sauce.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Maison Delas
Frères Ventoux
2014

Citrus
Blue Cloud

Mont Destin
Pasionné 2009

Rhône France

With its berry-fruit bouquet, this wine shows the full aromatic power of two fine grape varieties whilst retaining the freshness imparted by well-controlled wine making. The palate is light, with a good round mouth feel and a, fresh aftertaste.

Paarl Cape

Dried under the sun and the warm wind of China before being rolled into jade-green colour "flower" unfurling into lightly acidified tea exuding an aroma of ripe apricots.

Paarl Cape

Notes of dense cassis, rich concentrated blackberry, with hints of mint chocolate and cinnamon. Concentrated mouth filling flavours of red and blackberry fruits, interlaced with creamy dark chocolate and a long, lingering finish.

Cheese Selection

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.

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** - Fresh Chèvre with layers of vegetable ash, wrapped in Camembert. Norman and Rina Belcher at their Belnori Boutique Cheesery, in Bapsfontein, make this cheese with organic milk from their lovable Swiss Saanen goat herd. This soft cheese has no "goaty" flavour and is slightly nutty and was honoured as the champion cheese at the SA National Championships numerous times.
 - **Dolcelatte Gorgonzola (PDO)** - Produced from combining the curds from the evening's milk with curds made from warm, fresh milk to encourage bacteria growth, creates 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.*
- ** *Please Note - as an addition to the Market Degustation R185.00 supplement charge will be added.*

Non-Alcoholic Pairing

Spiced Pear
Toddy

Star anise is a main source of shikimic acid. This substance boosted the spice's prominence in the western medicine. It is one of the main components for making the anti-influenza pharmaceutical called Tamiflu.

Chocolate Cherry

Ivoire 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 visit to Portugal where we discovered one of the most incredible pairings - velvety ivoire chocolate served with sweet port that left the slightest aftertaste of red cherries in my mouth. With cherry season in full swing I could not resist experimenting with these tastes and have created Chocolate Cherry. In this dish the combination of ivoire chocolate and a variety of the sweet and sour cherry elements will tantalize your taste buds from beginning to end.

Wine Pairing

Château Septy
Monbazillac AOC
2009

Monbazillac France

Complex and strong bouquet with candied fruit and honeyed aromas. Rich and luscious with an interesting length on the palate with hints of crispy fruit. Beautiful aromatic return.

Non-Alcoholic Pairing

Chilled
Cherry Tonka
Infusion

The exotic scent of vanilla, cherry, almond, and something spicy—a bit like cinnamon, all contained in one magic bean; The Tonka bean, which is blended with the slightly tart extract of chilled cherry juice resulting in a refreshing and rejuvenating elixir.

Mamelon de Venus

Jasmine

Wild Strawberries

A delicate pastry cream scented with the exotic aromas of Jasmine and the blossoming of Spring.

With this dish we celebrate Venus and all her attributes as the Roman goddess of love, beauty and prosperity. I was looking for that last delicate titbit that you can not resist, knowing that there is no space left, but giving in to the seduction of the sweet silky softness on your palate. Part of my inspirations for this post-dessert was to make it delicate and decadent at the same time - a true temptation. I discovered an Italian Pastry chef called Panterelli who, in 1540, decided to try and make a cake, using pastry which had been partially dried out over the fire before baking.

It quickly caught on becoming known as 'pâte à Panterelli.' After some refinement that pastry became known as 'pâte à choux'. Combining this crunchy choux pastry with a creamy heart of scented seduction, my Mamelons de Venus was born - a temptation when you know that you should, but cannot resist...

Non-Alcoholic

Drinks Pairing

Mitosis

Muscat Grape and Elderflower Water

Simply Shoots

Home-made Nasturtium Lemonade

Genesis

Virgin Pomelo and Basil Margarita

Mousse de Mer

Rooibos and Citrus Tea

Millionaires Nest Egg

Wild Mushroom and Nettle Consommé

Bouillabaisse

TWG Sweet France Ice Tea

Prints in the Paddock

Genmaicha, Mushroom, Brown Rice Infusion

Birds of a Feather

Citrus Blue Cloud

Cheese Selection

Spiced Pear Toddy

Chocolate Cherry

Chilled Cherry Tonka Infusion

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 produced 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 under ground 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.