

Secret Scents

Autumn Vegetarian Menu 2014

Vegetarian Dégustation Menu R485.00 Excluding Wine Pairing

Connoisseur Wine Pairing Selection R300.00 per person

Enthusiast Wine Pairing Selection R190.00 per person

Amuse - Bouche

A Small Seasonal Gift from the Chef

Avocado, White Balsamic

Sumac

Hors - d'oeuvre

Fungi on the Forest Floor

Portobellini, Shiitake, Shimeji, Courgette, Consommé

Yuzu

Le Entrée

Pumpkin Patch

Country Terrine, Butternut, Monbazillac

Tonka

Remise en Bouche

A brief repose inspired by the Chef's Innovative Mood



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Les Plats Principaux

Peas in a Pod

Fava Beans, Baby Onions, Courgette Risotto

Huile de Citron

Le Fromage

A Seasonal selection of European and South African Cheeses

Manchego, Comté, De Pekelaar, Phantom Forrest, Several others

Tamarind

or

Dessert

A Walk Through the Orchard

Apple, Vanilla, Lemon

Cardamon

or

Driftwood on the Brook's Bank

Valrhona Dark Chocolate, Pear, Hazelnut

Cinnamon

Coffee and Petits Fours



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