

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

2016

Grande Dégustation

Amuse Bouche

Small Prelude to our Celebrations Menu

First Courses

Genesis

Rainbow Trout, Miso Mousse, Pomelo

Celebration of Spring

An Ode to Michel Bras

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, Red Ivory Fruit Preserve

or

Queen Quail

Acacia Honey, Lavender, Spinach Velouté

Final Flavours

Cheese Selection

Old Amsterdam, Belnori Kilimanjaro and many more

Mamelon de Venus

Jasmine, Apple

Starburst

White Peach, Passion Fruit, Vanilla Meringue

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

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Acacia Honey, Lavender, Spinach Velouté

Final Flavours

Cheese Selection

*Old Amsterdam, Belnori Kilimanjaro and many more
(R185.00 per plate as an extra course)*

or

StARBURST

White Peach, Passion Fruit, Vanilla Meringue

Coffee and Petits Fours

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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

Anchovy and Caper

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.

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

Creation
Viognier
2015

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.

Walker Bay Cape

Abundantly fruity with fragrant white peach aromas and a rich character. On the creamy palate pure peach and apricot flavours mingle with exciting minerality. Beautifully balanced.

Celebration of Spring

An Ode to Michel Bras

As the sweet scent of flowers fills the air, the temperature slowly starts to change and blossoms appear all around, I am tempted to spend more time outside.

Inspired by one of the greatest chefs in Europe “Celebration of Spring” is my ode to Chef Michel Bras. This dish is a true reflection of spring capturing the freshness of the season, fragrances in the air and the vibrancy of colour emerging from the soil. We have created an elegant, light, floral and vegetal dish combining marinated and fresh young vegetables of the season.

Connoisseur Pairing

Domaine du Clos
Naudin Vouvray
Sec 2009

Vouvray France

Delicate floral aromas and a mineral-laden palate brimming with ripe fruit. Elegant flavours of peach, grapefruit, honeysuckle and citrus, complemented by a touch of smoke on the finish.

Non-Alcoholic Pairing

Lime and
Lemongrass
Spritzer

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.

Enthusiast Pairing

Botanica Old
Vine Chenin
Blanc 2014

Stellenbosch Cape

Grapefruit & citrus-rind, honeyed richness tempered by leesy minerality, spiced by careful partial oaking. The palate has a silky texture and is generous, showing profoundly expressive flavours - a complex wine.

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

Domaine Albert
Boxler Riesling
2012

Rooibos
and Citrus Tea

Hartenberg
Occasional
Riesling 2012

Alsace

France

Beautiful dry, fresh style, green apple and peach aromas. After some time in the glass a range of citrus and white flesh fruit scents appear. Limestone and granite terroirs add a good minerality to this well structured Riesling.

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 rich, sweet and sour entry yet a floral and honeyed mid-palate that has both balance and complexity. The residual sugar, although subtly noticeable, contributes extra fullness and richness to the palate.

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.

* White Alba Truffle R150.00 Per 1 gram

Connoisseur Pairing

Tokaji Pendits
Muskotály Dry
2012

Abaújszántó Hungary

Pale yellow colour. Some floral and yellow fruit aromas on the nose. Bone-dry and has a crisp freshness with green apple and mineral flavours.

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

Eagles' Nest
Viognier
2013

Constantia Cape

A fresh, rich mouth filling palate infused with telltale Viognier spices. Freshness coupled with subtle wooding ensure a crisp clean finish.

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 Zind-
Humbrecht
Riesling
Heimbourg 2012

TWG Sweet
France Ice Tea

Spioenkop
Riesling 2013

Alsace France

The nose is intense like a complex perfume, it keeps developing as the wine breathes. The light sweetness is enhanced by the aromatic intensity, but the acidity firming up the finish, leaves a drier mouth feel.

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
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, 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 2010

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.

Paarl Cape

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.

Spicy nose of plums, new wood and a slight hint of nutmeg. A full-ripe explosion in the mouth of wild berry and plum with a refreshing acidity. Great maturation potential.

Queen Quail

Acacia Honey

Lavender

Spinach Velouté

The fragrant Lavender fields of Provence, in Southeastern France, are notorious not only for its beauty but also for their variety of applications in the kitchen. Herbes de Provence, is a traditional blend of aromatic herbs that flourish in the hills of Southern France during the hot summer months and is generally used by the handful when fresh. For this dish I make use of Queen Quails reared by Tracie Austin, owner of the family-run Tanda Farms. The Quails are gently glazed with raw Acacia Honey, fresh Lavender and white Italian balsamic that adds a beautiful balanced acidity and sweetness to the dish. To reflect the vibrancy of the season and to incorporate the essence of green around us, I prepare an extraction of organically grown spinach from the Mosaic garden and incorporate it into a velvety velouté.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Domaine Roger
Sabon Les
Olivets Rouge
2012

Citrus
Blue Cloud

David Sadie
Elpidios
2014

Rhône France

Opaque purple. Suave, highly perfumed scents of fresh raspberry, smoky minerals, candied flowers and peppery spices. Sappy and mineral-driven, offering intense, well-delineated red fruit preserve and floral pastille flavours.

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.

Swartland Cape

Perfumed aromas of bitter cherry, cranberry, liquorice, rose petal, mint and black pepper. Fine tannins and a long, refined finish: this is one of the most elegant Mediterranean Cape reds of all, a wine which almost defies its origins.

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.

Mamelon de Venus

Jasmine

Apple

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...

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. 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

Monbazillac France

It has a full nose with a blend of honey, wax, candied fruits and aromas that are characteristic of botrytis. The wine is powerful, while maintaining a touch of acidity for a light effect.

Non-Alcoholic Pairing

Passion Fruit,
Vanilla and Peach
Extraction

The Amazon is home to more than two hundred species of passion plants. Passion Fruit is a good source of vitamins A and C, as well as potassium and iron. One passion fruit has only 16 calories.

Non-Alcoholic

Drinks Pairing

Genesis

Virgin Pomelo and Basil Margarita

Celebration of Spring

Lime and Lemongrass Spritzer

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

Queen Quail

Citrus Blue Cloud

Cheese Selection

Spiced Pear Toddy

Starburst

Passion Fruit, Vanilla and Peach Extraction

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.