



Equinox to Equinox

Menu 2015

A metamorphosis of
ethereal dreams
as I lie in waiting for
a full dish of summer...

Discovery Dégustation

Amuse Bouché

Milbionaire's Nest Egg

Quail Eggs, Black Truffle Paste, Courgette

Mousse de Mer

Rooibos, Langoustines, Risotto

Remise en Bouché

Garden of Eden

Mauritian Sea Bass, Tomato, Lemongrass

or

Open Range Duck

Magret, Leg Confit, Foie Gras

or

Country Lamb

Free Range Lamb, Salty Rack Rib

A Seasonal selection of European and South African Cheeses

Manchego, Comté, De Pekelaar, Phantom Forrest, Old Amsterdam, Several others (SQ)

or

Lemon Verbena

Bergamot, Lime, Vanilla

or

Chocolate Cherry

Dark Valrhona Chocolate, Tonka

Coffee and Petits Fours

PLEASE NOTE: Your choice of menu to be selected for the entire table.