



Equinox to Equinox

Menu 2015

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

Grande Dégustation

Amuse Bouché

Jewels of the Sea
Oyster, Champagne, Fennel

Milbionaire's Nest Egg
Quail Eggs, Black Truffle Paste, Courgette

Mousse de Mer
Rooibos, Langoustines, Risotto

Remise en Bouché

Alchemist's Infusion
West Coast Rock Lobster, Hibiscus Consommé
and

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)

Lemon Verbena
Bergamot, Lime, Vanilla

and

Chocolate Cherry
Dark Valrhona Chocolate, Tonka

Coffee and Petits Fours

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