



EQUINOX
to
EQUINOX

Menu 2015

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

Pescatarian Dégustation

Amuse Bouché

Jewels of the Sea

Oyster, Champagne, Fennel
(Grande Dégustation Menu Only)

Millionaire'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

or

Garden of Eden

Mauritian Sea Bass, Tomato, Lemongrass

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