



EQUINOX
to
EQUINOX

Menu 2015

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

Petite Dégustation

Amuse Bouché

Sunflower Spring
Carrot, Orange Blossom

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.