

Roots & Shoots

The Cycle of Life

Solstice

*Tender green stems amongst autumn's earthy hues
tiny leaves lift their heads towards the sun
fragrant shoots,
roots seeking nourishment
extracting essence from Mother Earth.*

*Flowers painted with the last palette of the season
the countryside, abuzz with bees, harvesting
bountiful honeycombs, dripping with sweet nectar,
filling nature's larder with ripe season pickings
for the long, cold winter to come.*

Equinox

*The days become cooler,
as Nature dress in her ochre cloak
and sheds her autumn leaves,
carpeting her secret places
wither and nourish the soil.*

*The essence of citrus permeates the cool crisp air
pregnant golden fruit,
bearing the seeds of tomorrow's promise.*

*The winds blowing from the cold northern
fjords of ice and snow, scatter leaves
over the frosty, dormant soil, moulding a warm bed,
nurturing Mother Nature's covenant
of bountiful provision for the future...
and the next season's shoots.*

Chantel
Equinox 2016

PESCATARIAN

Grande Dégustation

Amuse Bouche
Small Prelude to Roots and Shoots

Olive Madeleine
Nasturtium Macaron
Corn on the Cob

followed by

Jewels of the Sea
Oyster, Champagne, Fennel

Bountiful Beetroot
*Salt-Crusted Beetroot, Heirloom Salad,
Mature Reserva Leonardi Italian Balsamic*

Simply Shoots
Garden Velouté, Fava Bean Mousse, Pea Shoots

Dancing Veils
Irish Scallop with Maritime Broth and Horseradish Root

Indochine...A taste from the East
Skate Wings, Ming Kam, Sweet Red Curry

Remise en Bouche
Carrot Candy

followed by

Ryfylke Halibut
Sterling White Halibut, Fennel, Apple

Final Flavours

Cheese Selection
*Charles Arnaud 30 month Grande Réserve Comté, Old Amsterdam,
Belnori Kilimanjaro, De Pekelaar and many more*

Recipe for Romance
Passion Fruit, Almond and Love Potion

or

Little Black Number
Callebaut Chocolate, Vanilla Confit Pear, Italian Dark Chocolate Gelato

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: R550.00 p/p

Menu Per Person: R1100.00

Enthusiast Wine Pairing: R450.00 p/p

PESCATARIAN
Market Dégustation

Amuse Bouche
Small Prelude to Roots and Shoots

Olive Madeleine
Nasturtium Macaron
Corn on the Cob

followed by

Jewels of the Sea
Oyster, Champagne, Fennel

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Connoisseur Wine Pairing: R400.00 p/p

Menu Per Person: R750.00

Enthusiast Wine Pairing: R350.00 p/p

Mosaic's

Bread & Butter

Selection

The breads and butters are prepared fresh daily by our team of well skilled bakers.

Bread Selection

Aggie's Seed Loaf
Green Olive Rye Bread
Italian Ciabatta
Crusty Polenta Rolls
Multiseed and Rapeseed Oil Bread
Sour Cherry and Walnut Cheese Bread
Cranberry and Pear Cheese Bread

Butter Selection

Moorivier Salted Farm Butter
Caper Berry and Green Olives
Mosaic's Signature Anchovy Butter
Honey and Cinnamon

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.

Jewels of the Sea

Oyster

Champagne

Fennel

The sea is a vast source of life, not only filled with beautiful creatures but also mystery and treasures. With this dish I was inspired by one of those treasures - "The Oyster Pearl".

The birth of a pearl is truly a miraculous event. Unlike gemstones or precious metals that must be mined from the earth, live oysters far below the surface of the sea, grow pearls. Gemstones must be cut and polished to bring out their beauty. However, pearls need no such treatment to reveal their magnificence. They are born from oysters complete - with a shimmering iridescence, lustre and soft inner glow unlike any other gem on earth.

To create this dish I have combined an oyster macerated in champagne and a light apple jelly topped with slightly acidic champagne foam. The treasure of this dish is our own home grown pearl set in a spoon of salty Sturgeon d'Aquitaine Caviar.

The Wild Peacock Farm, located in the Stellenbosch region was established and founded by Sue Baker in 1991. They supply delicacies from around the world and have a dedication to service and quality of the highest standards. These oyster experts are well known for their fresh oysters farmed and produced in Saldanha Bay. With over 20 years of experience in supplying quality products the Baker family strive to source and locate the very best of exotic products local and overseas markets have to offer.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Domaine du
Clos Naudin Brut
Réserve 2007

Home-made
Nasturtium
Lemonade

Alvi's Drift
Thornlands
MCC

Vouvray France

A solid gold hue, showing classic Chenin fruit with a mineral seam, with tinges of volcanic rock and smoke. The palate shows intense citrus and peach tones, mixed with a creamy mousse and bright acidity.

The Nasturtium leaf is rich in Vit.C and a natural antibiotic. Eating a couple of the peppery leaves at the onset of a cold can stop it dead in its tracks. The gentle antibiotic reaction makes it ideal as a natural medicine.

Worcester Cape

A pale straw colour with aromas of freshly baked bread crust and biscuits dominate the nose. Roasted almonds and walnuts are evident on the palate that is complimented with a balanced and dry finish.

Bountiful Beetroot

Salt-Crusted Beetroot

Heirloom Salad

Mature Reserva Leonardi Italian Balsamic

I am fascinated by mythology and typically, my reading time will be taken up by studying the stories of old. It was here that I discovered that the Oracle of Delphi claimed that beetroot was second only in mystical potency to horseradish, and for the ancients it was worth its weight in silver. With the various health benefits that beetroot offers, one can see why. Beetroot contains betaine, a substance that relaxes the mind, and tryptophan (also found in chocolate), which contributes to an overall sense of well-being (and don't we all need that!).

Because of its natural sweet, earthy taste and ruby-red colour, beetroot was one of my first choices of ingredients to feature on our "Roots and Shoots" menu.

The baby beetroots are grown by Merryn on her Aloe Dale Farm, close to where our restaurant is situated. Her enthusiasm lights up my kitchen every week when she delivers fresh bunches bursting with energy and flavour.

Connoisseur Pairing

Albert Boxler
Pinot Blanc
2011

Alsace France

Powerful, mineral, slightly smoky aroma with white flowers, lanolin and spices. The taste is medium-bodied with many layers of fruit, a dense compact structure, grapefruit, soft spices and a vibrant, fresh, pure finish.

Non-Alcoholic Pairing

Beetroot,
Cucumber and
Ginger Smoothie

Ginger has a long history of use for relieving loss of appetite and combined with the beetroot, it improves blood circulation and calm the nerves.

Enthusiast Pairing

Teddy Hall
Dr Jan Cats
Chenin Blanc
Reserve 2010

Stellenbosch Cape

Bright gold with a green tinge. It has a tropical fruit nose with pineapple and some quince. On the palate the balance is impeccable with grapefruit, vanilla and baked apple flavours and an intense lingering finish.

Simply Shoots

Garden Velouté

Fava Bean Mousse

Pea Shoots

I have created this dish to be a true interpretation of the colour 'green'. The taste, smell and visual impressions are all reminiscent of the first vibrant and lush shoots that emerge from the soil of my herb garden as they lift their tiny and aromatic leaves toward the sun. These tiny leaves, so welcome amongst the browns of Autumn and early Winter, were the inspiration behind "Simply Shoots".

Most of the flavourful ingredients for this dish are organically grown at Kazi Farm, a small family owned and operated boutique farm situated in the Cradle of Humankind, close to Restaurant Mosaic. They have successfully and sustainably grown exceptional baby vegetables, herbs and salad greens for our kitchen for the past decade. After ten years, farmers Denzyl and Leoni, are still assisting us to delight our guests with only the finest and freshest of produce.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Klein Constantia
Metis Sauvignon
Blanc 2014

Home-made
Nasturtium
Lemonade

Alphonse Mellot
Sauvignon Blanc
2011

Constantia Cape

The wine displays typical and atypical Sauvignon Blanc traits due to the way it is made. It has an expressive, rich palate with unique mineral flavours. It finishes off with a long and full burst of fresh acidity.

Sancerre France

The Nasturtium leaf is rich in Vit.C and a natural antibiotic. Eating a couple of the peppery leaves at the onset of a cold can stop it dead in its tracks. The gentle antibiotic reaction makes it ideal as a natural medicine.

A beautiful vintage with a straw yellow colour, complex nose exuding fruity citrus flavours and floral notes. A soft, elegant and well-rounded vintage.

Dancing Veils

Irish Scallop

Maritime Broth

Horseradish Root

Elegance and simplicity is something each chef strive for when creating that perfect dish, but what transforms the dish into something quite unforgettable is sometimes a bit of the exotic and theatrical. Here the sweetness of the seared scallops are complemented by the slight tartness of the horseradish and the entire dish comes to life with the addition of the pure flavours from the hot Bonito broth.

The Irish Scallops used in this dish is sourced by La Marina Foods, who is a proud member of SASSI and who focuses on providing us with not only the freshest, but also a selection of sustainable seafood on the market.

The Dancing Veils is one of my secrets, discovered during one of our visits to the far East.

Connoisseur Pairing

Domaine de
l'Ancienne Cure
Bergerac Blanc Sec
L'Abbaye 2012

Monbazillac France

Deep golden colour. A bouquet of tropical fruits and floral aromas accompanied by a touch of minerality. An expressive, balanced finish on a bouquet of white flowers.

Non-Alcoholic Pairing

Gyokuro
"Jewel Dew"
from Japan

This tea is grown under shade nets rather than in the direct sun for approximately 3 weeks to develop a delicate and refined taste.

Enthusiast Pairing

Constantia
Glen
Two 2014

Constantia Cape

The wine is full and rich with a textured mouth-feel that is opulent whilst retaining great elegance and finesse due to a poised acidity and well-defined minerality.

Indochine

A taste from the East

Skate Wings

Ming Kam

Sweet Red Curry

I always had a fascination and affinity for the cuisine from the Orient. Having made South East Asia my second home, I have over the years developed an understanding for their delicate nuances of flavours. Combining savoury, sweet and sour in one dish, resulting in a creation that is light, fresh and bursting with flavour, was my inspiration for this small palate teaser.

The term "Ming Kam" is used throughout South East Asia to refer to a tasty snack served in Laos and Burma, with bold flavours that "explode" in your mouth. I have selected to combine the components of the Ming Kam into a creamy red curry that is served with tender seasonal vegetables sourced from Herbtanical, where owner Vasili "Basil" Betsakos and his team goes to great lengths to ensure Restaurant Mosaic receives the freshest range of exotic vegetables before every service.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Domaine Albert
Mann Pinot Gris
2012

Geisha
Blossom
Infusion

Paul Cluver
Estate
Gewürtztraminer
2012

Alsace

France

Pale yellow colour. Butter and brioche aromas on the nose. The first taste on the palate is fine and well-balanced. Beautiful fruity flavours with a lively acidity and a clean and dry finish.

This is an elegant and highly refined blend of green teas. Refreshing, with ripe southern fruits infuses into a fragrant cup that will calm your mood after one of Gauteng's frenetic days.

Elgin

Cape

Pale golden colour. The palate reflects all that is detected on the nose, underpinned by enticing spring freshness. Elegant balance and refreshing interplay between residual sugar and acidity.

Ryfylke Halibut

Fennel

Sterling White Halibut

Apple

When it comes to exceptional quality fish, it can not be disputed that Halibut will be one of the first choices that come to mind, and the sustainably farmed Sterling White Halibut from the cold, clear, fjords of Ryfylke in Norway, has established an international reputation for being one of the best in the world.

To compliment the delicate taste of the Halibut, I have selected sweet fennel, with its distinctive liquorice character that is known for its vast healing properties as an anti-oxidant, anti-inflammatory and digestive aid.

Most of my sweet fennel I harvest from my own gardens, spread throughout The Francolin Conservancy. When the baby Njala's and Impala beat me to the freshest shoots, Vasili Betsakos is always ready to help me out.

Connoisseur Pairing

William Fevre
Appellation
Chablis
Contrôlée 2012

Burgundy France

An entry of minerality with a slight spritz and a palate that displays pineapples and apricots. There's a slight back end rising acidity leading to a smooth finish.

Non-Alcoholic Pairing

Fennel
and Apple
Cooler

Fennel is highly prized for its liquorice-like flavour and the myriad of health benefits such as relieving heartburn, loss of appetite and it is also used for bronchitis and coughs.

Enthusiast Pairing

Iona
Chardonnay
2014

Elgin Cape

A stylish wine with lime and lemon undertones. Bright citrus, oyster shell minerality, and a hint of almonds. Beautiful floral notes and fresh acidity persist.

Cheese Selection

Charles Arnaud 30 month Grande Réserve Comté,
Old Amsterdam, Belnori Kilimanjaro, De Pekelaar 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:

- **30 Month Old Charles Arnaud Grande Réserve Comté (AOC)** - Restaurant Mosaic is one of the few restaurants in the world to present this rare and exceptional quality Comté which takes 530 liters of cow's milk to produce one single Comté, weighing in at a hefty 35kg.
- **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.*

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.

Recipe for Romance

Almond

Passion Fruit

Love Potion

I am frequently asked what to do for a romantic dinner. The answer is quite simple - ask the love of your life to help you stir something up in the kitchen...especially if you can secretly add a few drops of love potion... I have decided to allow you to play with your food and stir it up yourself.

My Recipe for Romance DIY cake consists of:

Ground Almond Flour
55% Valrhona Chocolate
*Creamy Farm Butter (Passion Fruit Parfait)
*Sugar Cubes (Coconut Marshmallow)
*Fresh Organic Egg (Mango & Coconut)
Home Dried Berries
Fresh Organic Flower Petals
picked from my own garden

...and the most important ingredient,
Love Potion to taste (or as needed!)

** As in love, what you see
is not necessarily what you get...*

Wine Pairing

Bottega Petalo
Il Vino dell'
Amore Nv

Veneto

Italy

Brilliant gold with a fine perlage. Intense, floral, fruity with scents of peach, pear, tropical fruit and hints of sage. A distinguished sweet taste with hints of roses.

Non-Alcoholic Pairing

Rose
Geranium
Elixir

The small flowers of the Geranium has long been associated with romance because of the sweet, enticing scent escaping the leaves when you brush against them.

Little Black Number

Callebaut Chocolate

Vanilla Confit Pear

Italian Dark Chocolate Gelato

I am sure every woman will concur that having a "Little Black Number" in their closet is essential. That one irresistible fashion item that you can't live without. It never lets you down and always makes you feel and look good...

Our "Little Black Number" consists of a sinfully decadent composition of layered Callebaut couverture chocolate mousse, ganache, salted caramel and a crunchy wafer served with Italian gelato.

Callebaut Chocolatiers hand select, roast and grind cocoa beans into their own secret and exclusive cocoa mass - the most important ingredient for chocolate couvertures. The beans are roasted in their shell to protect the most delicate aromas and to yield a more intense, more complex and deeper cocoa flavour.

As the finale of what we hope has been an unforgettable evening, we trust that our "Little Black Number" will create that lasting impression and fond memories that the real thing has evoked in your life.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Le Clos du Bourg
Moelleux 2003

Dark Chocolate
Milkshake

De Trafford Vin
De Paille Straw
Wine 2003

Vouvray France

Distinctive, herby, straw-like nose with some honey-like notes. The palate is rich, complex and full. Quite lovely. Lots of Chenin character; very sweet and rich textured.

Dark chocolate is good for more than curing a broken heart. The powerful force of cacao, is packed with healthy disease killing elements like flavonoids and theobromine.

Stellenbosch Cape

Complex marzipan, honey, dried apricots and citrus nose. The palate is sweet with just enough acidity and oak tannins to compliment and deliver a long, lingering finish.

Non-Alcoholic

Drinks Pairing

Jewels of the Sea

Home-made Nasturtium Lemonade

Bountiful Beetroot

Beetroot, Cucumber and Ginger Smoothie

Simply Shoots

Home-made Nasturtium Lemonade

Dancing Veils

Gyokuro Shaded Green Tea from Japan

Indochine...A taste from the East

Geisha Blossom Infusion

Ryfylke Halibut

Fennel, Apple Cooler

Cheese Selection

Spiced Pear Toddy

Recipe for Romance

Rose Geranium Elixir

Little Black Number

Dark Chocolate Milkshake

Still Water

Lauretana
R42 / 750ml

From the Alpine environment of Biella Mountains. Springs are situated in surroundings devoid of any settlement. Therefore the area is completely unpolluted so that the groundwater tables, also for their depth, do not run any risks of pollution. Lauretana, in respect of such a perfect nature, has provided opportune technologies to preserve the water along all its course, from the spring until its bottling. The spring is located on the slopes of Mombarone at 1 050 m above sea level - and since it is a water of ice - it enjoys the greatest volumetric supply in summer and a more contained one in winter.

Acqua Panna
R42 / 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

Lauretana
R42 / 750ml

From the Alpine environment of Biella Mountains. Springs are situated in surroundings devoid of any settlement. Therefore the area is completely unpolluted so that the groundwater tables, also for their depth, do not run any risks of pollution. Lauretana, in respect of such a perfect nature, has provided opportune technologies to preserve the water along all its course, from the spring until its bottling. The spring is located on the slopes of Mombarone at 1 050 m above sea level - and since it is a water of ice - it enjoys the greatest volumetric supply in summer and a more contained one in winter.

S. Pellegrino
R42 / 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.