

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

VEGETARIAN

Grande Dégustation

Amuse Bouche
Small Prelude to Roots and Shoots
Olive Madeleine
Nasturtium Macaron
Corn on the Cob

followed by

Sunflower Spring
Carrot Jelly Purée, Orange Blossom Yoghurt Cream

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

Simply Shoots
Garden Velouté, Fava Bean Mousse, Pea Shoots

The Alchemist's Infusion
Saffron Tortellini, Hibiscus Consommé

Honeycomb
St Nectaire, Sunflower Shoots, Prosopis Honey

Remise en Bouche
Carrot Candy

Autumn Leaves
Black Truffle, Cauliflower Crème, Shitake Mushroom Ravioli, Cauliflower Beignets

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: R735.00

Enthusiast Wine Pairing: R450.00 p/p

VEGETARIAN
Market Dégustation

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Small Prelude to Roots and Shoots

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Nasturtium Macaron
Corn on the Cob

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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.

Sunflower Spring

Carrot Jelly Purée Orange Blossom Yoghurt Cream

Although this dish is composed around a single main ingredient, it is by no means monochromatic and the use of different carrot varieties, each with their own unique identity, colour, sweetness and taste, combined with the subtle addition of orange blossom, is what makes this dish a beautiful representation of the flavours of early Spring. To me, Spring vegetables are a treasure, joyful by definition and symbolize Nature's generosity when it comes to colour and flavour. To most of us the humble carrot evokes memories of Sunday lunch, but with this dish I wanted to show carrots in a whole new dimension and create new memories. While recently travelling through Provence, surrounded by farms endlessly dotted with fields of golden sunflowers, I found my inspiration.

Connoisseur Pairing

Non-Alcoholic Pairing

Enthusiast Pairing

Domaine des
Aubuisières
Cuvée de Silex
2011

Carrot and
Orange Blossom
Smoothie

Vondeling
Babiana 2012

Loire France

Extremely fruity, soft and supple on the palate. The fragrances show lovely freshness and elegance. The lingering finish is driven by sweet fruit flavours.

Wellington Cape

The Orange Blossom is the fragrant flower of the Orange Tree. It is used in perfume making and is traditionally associated with good fortune.

Soft fruit and spice, opening up to expose sweet wild honey, peach blossoms, pineapple and toasted cashew nuts. A taught mineral freshness with a lingering 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

Non-Alcoholic Pairing

Enthusiast Pairing

Albert Boxler
Pinot Blanc
2011

Beetroot,
Cucumber and
Ginger Smoothie

Teddy Hall
Dr Jan Cats
Chenin Blanc
Reserve 2010

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.

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.

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

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

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.

The Alchemist's Infusion

Saffron Tortellini

Hibiscus Consommé

Heirloom vegetables are a gardener's inheritance, handed down to him by his family. They have been selected and saved over hundreds of years, and offer some of the best tasting and best yielding varieties. The diversity of colours, flavours and textures in heirloom vegetables certainly add variety to any menu.

The colourful hibiscus flower is cultivated worldwide for both its aesthetic appeal and its medicinal uses, which are primarily in the form of tea. Even though, for many of us, the beautiful hibiscus flower brings to mind visions of the Hawaiian Islands, the hibiscus plant is actually native to Africa. Hibiscus tea is made from the dried, vibrantly coloured calyces of the hibiscus flower and has an exotic and tart flavour.

This dish consist of a beautiful and aromatic vegetable consommé that re-infuse through hibiscus tea and other aromatics, which include fennel flowers, nasturtium and lemon grass. The warm vegetable tea mixture is served over the saffron tortellini, that will gently cook when it comes into contact with the heat from the consommé.

Wine Pairing

Non-Alcoholic Pairing

Gróf Degenfeld
Furmint
selection 2011

Bavaria 0%
Raspberry Beer

Tokaji

Hungary

It is floral with notes of honey, citrus, apple, peach, pear, grapefruit and fresh herbs dominating both the nose and palate. Clean and balanced.

Raspberries are rich in vitamins, antioxidants and fiber, with a high concentration of ellagic acid, a compound that prevents cancer.

Honeycomb

St Nectaire

Sunflower Shoots

Prosopis Honey

Honey is considered as the nectar of life and it is said that it is the only natural food that a human can survive on without any other supplement required. It is fascinating to know that the nectar of 2 million flowers needs to be harvested by bees to make only 450g of honey, and that it took six honey bees their entire lives to produce the amount of honey that you will find on your plate.

“Honeycomb” is my ode to this rich and decadent natural nectar. For this dish I have sourced some rare Prosopis honey from Douglas Bee Farm situated in the remote Douglas region near the confluence of the Orange and Vaal rivers in the Northern Cape Province.

To compliment the natural sweetness of the Prosopis honey, I added sunflower shoots, exclusively and organically grown for Restaurant Mosaic by Anneke Griffioen - it has an enticing crunch, and just a hint of sunflower seed flavour, with an underlying nuttiness which is enhanced by the Saint-Nectaire Cheese.

The Saint-Nectaire cheese is made from cows milk, mainly Salers, that grazed on the volcanic pastures of the rolling hills of the Auvergne in France.

Connoisseur Pairing

Domaine Henri
Bourgeois Jadis
2010

Sancerre France

Beautifully light golden hue. Complex and well-balanced, green and white fruits push through a concentrated structure to give this wine great elegance. Very aromatic and concentrated, revealing aromas of exotic fruits.

Non-Alcoholic Pairing

Jasmine
Tea

Breathing in the scent of Jasmine has the power to release “feel-good” brain chemicals to boost energy. Since ancient times it was also known to improve the digestive processes and lowering cholesterol.

Enthusiast Pairing

Lismore
Chardonnay
2012

Greyton Cape

Clear yellow colour. An elegant nose that reveals attractive citrus peel, bay leaf and lime aromas. Intense citrus and soft fruit layered with honey and vanilla carried by a distinct minerality and crisp acidity.

Autumn Leaves

Black Truffle
Shitake Mushroom Ravioli

Cauliflower Crème
Cauliflower Beignets

The earthy, comforting aromas of the primeval growth, nurtured by the early morning mist brought together the inspiration of this dish composed from fragrant Black Truffles, light Portobellini, delicate Shimeji and earthy Shiitake mushrooms, traditionally cultivated in Asia.

Nouvelle Mushrooms, know as South Africa's largest producer and supplier of exotic mushrooms, ensures that Restaurant Mosaic can present this beautiful selection of mushrooms bursting with an abundance of health promoting properties. The emperors in China even believed them to delay ageing...

Connoisseur Pairing

Concha y Toro
- Casillero del
Diablo
Carménère 2010

Raper Valley Chile

Notes of dark plums and spice, generously framed by toasty oak with a soft and well structured mouthfilling texture. Classic cacao and mint flavours common to the Carménère grape.

Non-Alcoholic Pairing

Genmaicha,
Mushroom, Brown
Rice Infusion

Mushroom Tea (Ling Chih) is a staple of Eastern medicine and means "mushroom of immortality." Drinking the tea continuously for two months will significantly improve your overall well-being.

Enthusiast Pairing

Nederburg
Wines NA Private
Bin R181 Merlot
2007

Paarl Cape

Scents of violets and sweet spice are followed by ripe berry and a hint of mocha and vanilla. Complex, rich and full in the mouth with layers of fruit, oak and spice, with soft but firm tannins.

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% Valhrona 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

Sunflower Spring

Carrot and Orange Blossom Smoothie

Bountiful Beetroot

Beetroot, Cucumber and Ginger Smoothie

Simply Shoots

Home-made Nasturtium Lemonade

Rooibos Lilly

Rooibos and Citrus Tea

Honeycomb

Jasmine Tea

The Alchemist's Infusion

Hibiscus and Dill Infusion

Autumn Leaves

Genmaicha, Mushroom, Brown Rice Infusion

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

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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.