



*- Amuse Gueule -*

Home-cured gravadlax on buckwheat blini, with a sweet mustard.

*- Starter -*

Steamed green asparagus spears with soft quail eggs and a béarnaise truffle sauce.

*or*

Trio of oysters poached in champagne with caviar beads.

*- Sorbet -*

Blushing raspberry sorbet.

*- Main Course -*

Roast loin of kingklip topped with whiskey burnt scallop.  
Served with citrus-infused pan juices, sautéed spinach, broccolini and roasted,  
fennel-seeded plum tomatoes.

*or*

Roast rack of 'Calvinia' lamb with a charred scrub-herb and whole grain mustard crust.  
Served with a cauliflower, buttermilk and truffle mash, green beans, caramelized pear and  
stewed red onion wine sauce.

*or*

Wild mushroom and spinach stack with toasted pine nuts and  
a roasted brinjal and green pea purée.

*- Dessert -*

Heart-shaped dark Belgium chocolate mousse ganache cake with chocolate dipped cherries  
and rose-scented frangipani petals, with two pink sparkling "toasts".

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**R545 per guest**

**\* Tables of 4 or more guests carry a 10% discount on food cost.**