

Racine

New Years Eve 2017

Canape

Oysters, granadilla, radish, fennel

Starters

Sesame and olive oil seared salmon, avocado, pine nuts, rocket, parmesan, balsamic
syrup

or

Olive oil poached tomato salad, butter lettuce, basil, marinated buffalo mozzarella

Palate Cleanser

Mango Sorbet

Mains

Springbok loin, root vegetable pave, cassis jus

or

Pan roasted linefish, herbed new potato, spring onion, tomato concasse

or

Roasted asparagus and pea risotto, caciocca, sunflower seeds

Cheese Course

Baked camembert, spiced nuts

Dessert

Dark chocolate delice, honey combe, vanilla bean ice cream

Midnight

Glass of Chamonix Blanc de blancs with a blueberry and mcc popsicle

R750.00

Please note that this cost excludes beverages and gratuity