# Happy New Year! 2018

# Menu

## Snacks

Boerenkaas melt, oats, apple marmalade
corn tacos, fermented vegetables, Siracha
emulsion onion badji, coriander chutney

## Courses

1

Asparagus in textures, truffle, and peas, slow cooked egg yolk

2

Cold smoked avocado, green strawberry, fennel, radish, dill buttermilk dressing

3

Coal cooked miso glazed eryngii mushroom, mushroom cream, charred baby onion , baby turnip

4

Glazed slow cooked carrot, carrot cake puree, pickled mustard, golden raisin

5

Butternut squash, gorgonzola, almonds, pickled onions

6

Sakura panacotta, new seasons mango, coconut, savarin, pink pepper ice cream

## Vegetarian

R1650 Per person