ANNO 1805

DROSTDY HOTEL

GRAAFF-REINET

New Year's Eve

MENU

THE BREAD

Roosterkoek
on the table with flavored butter

FIRST COURSE

Coriander and Cumin Springbok Carpaccio, grilled pear, speckboom aioli with pecorino shavings

Or

Early summer 'Greens' gazpacho, wild sorrel, labneh and smoked almond

SECOND COURSE

Roasted and pickled beetroot, buffalo mozzarella, avocado mousse and tuille de pan

Or

Bonsmara Beef Tartare with smoked bone marrow horseradish cream, speckboom-parsley oil, crispy capers and pickled onion

THIRD COURSE

Charred Stuffed Chicken Fillet, with olives, red pepper & apricot on a cauliflower puree, roasted garlic, flaked almonds, and sage merlot rose jus

Or

Grilled White Fish in roasted garlic & herbed butter, white wine, cream, parmesan mash potato, spinach

FOURTH COURSE

Braised Camdeboo lamb neck, couscous, preserved lemon, harissa cauliflower

Or

Pan roasted Camdeboo Kudu loin, grilled artichokes, sesame jus and beet puree

FIFTH COURSE

Coconut & Mango Panna Cotta with Berries, tuille

Or

Spanspek melon carpaccio, L'Ormarins Rose jelly, melon sorbet and mint

Or

Chocolate Fondant, Vanilla bean ice cream and pecan nut praline