

# The Chef's

— T A B L E —

A FOOD AND WINE TASTING EXPERIENCE

IN PARTNERSHIP WITH

DE LAIRE  
GRAFF  
E S T A T E

## MENU

### CANAPÉ

SPRINGBOK TAR TAR  
COMPRESSED HONEY MELON  
PARMA-HAM CRISP  
CITRUS SALSA VERDE  
BEETROOT AIR

### 1ST COURSE

LANGOUSTINE & PROSCIUTTO BISQUE  
CORN & LARDON RAGOUT  
LEMON MOUSSE  
GRANA PADANO HERBED CROUTON

### 2ND COURSE

WILD CAUGHT RED SNAPPER  
PANKO PRAWN  
ASPARAGUS  
CARROT JUS  
CONFIT BABY ONION  
JUJU PEARLS

### 3RD COURSE

FLAMBOYANT WARTHOG  
SOUS VIDE WARTHOG FILLET  
CARAMELIZED APPLE  
CHARRED BABY PAC CHOI  
OLIVE TREE SMOKED BUTTERNUT SICHUAN  
PEPPER & PORT JUS

### DESSERT

A TOUCH OF COLOUR  
VALRHONA MANJARI CHOCOLATE CREMEUX  
BEETROOT CAKE  
PISTACHIO CRUMB  
MANGO GEL  
AMARETTI BISCUIT  
OPALYS PEARLS

