

# JORDAN restaurant

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*with George Jardine*

**2 February 2011**

## **Starters**

- Calamari stuffed with crushed white beans and parmesan, candy stripe beet and charred aubergine  
Jordan unoaked chardonnay 10
- Terrine of braised pork knuckle and confit shitake mushroom, lentil and smoked garlic dressing  
Jordan Riesling 09
- Carpaccio of black wildebeest, poached pear, horseradish, celeriac and walnut  
Jordan barrel fermented sauvignon blanc 08
- Roasted black mission fig, buffalo milk mozzarella, toasted pumpkin seeds and pancetta  
Jordan sauvignon blanc 10

## **Mains**

- Aged Chalmar sirloin, foie gras turchon, roasted eve fig and caramelized shallot  
Jordan cabernet sauvignon 06
- Wood fired pork belly, wilted summer greens, apple puree, roasted apple and sautéed mushroom boullion  
Jordan merlot 05
- Roasted Kabeljou, truffled white bean puree, charred fingerling aubergine and yellow plum tomato  
Jordan barrel fermented sauvignon blanc 08
- Fricassee of pan roasted east coast sole, grain mustard and tarragon, buttered fettucini and wilted spinach  
Jordan barrel fermented chardonnay 08
- Wood fired vine ripe tomato, buffalo milk mozzarella and fennel from the garden  
Jordan chenin blanc 09

## **Sides**

- Salad of fresh garden leaves with parmesan R35
- Buttered spring greens R25
- Hand cut chips R25

## **Desserts**

- Caramelised walnut tart, roasted fig compote and crème fraiche ice cream  
Jordan mellifera 10
- Buffalo milk and honey mousse, Valrhona guanaja chocolate, summer berry compote  
Jordan mellifera 10
- Freshly churned summer ices  
Jordan mellifera 10
- A trip to the cheese room

## **A trip to the cheese room**

*For your pleasure we have sourced the finest artisan cheese available from South Africa stored and matured in our temperature controlled cheese room.*

### **Blues**

Brevis blue Dalewood, Western Cape  
Cremolat Gorgonzola Gauteng

### **Washed rind**

Vintner's hook Kimillili, Western Cape  
La Beryl Fairview, Western Cape  
Tomme Obiqua Kimillili, Western Cape

### **Hard Cheese**

Peppered pecorino Kimillili, Western Cape  
Witzenberger Kimillili, Western Cape  
6 month aged Gruyere Klein River, Western Cape  
Underberger Old KZN

### **Goats**

Sable De Doorns Western Cape  
Crottin Fairview Western Cape  
Drakenstein Ashed Swissland KZN

### **Soft rind**

La Petit France camembert KZN  
Dalewood Brie Western Cape

*R225 TWO COURSES*

*R250 THREE COURSES*

*Price for food only, recommended Jordan wines sold at wine list prices*

10% service charge will be added to tables of 8 and more. Please note that R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa. Thank you in advance for your compassion & support.  
Jordan restaurant has a **no smoking** policy, please feel free to enjoy a smoke in the herb garden

## **Sweet wines and Ports**

### *By the glass*

JORDAN MELLIFERA 2010 R 35  
BREDELL'S VR ORT 2001 R 45

### *By the Bottle*

JORDAN MELLIFERA NLH 2010 R 210  
JORDAN MELLIFERA NLH 2009 R 225  
JORDAN MELLIFERA NLH 2005 R 320  
PAUL CLUVER NLH 2009 R 308  
VIN DE CONSTANCE 2005 R 628  
BREDELL'S LBV PORT 2004 (375ml) R 90

### **Digestives**

WILDERER CAPE FYNBOS GRAPPA R 35  
WILDERER MUSCATO GRAPPA R 35  
WILDERER PINOTAGE GRAPPA R 35  
SIR GEORGE POTSTILL BRANDY 2001 R 35  
COGNAC RAGNAUD-SABOURIN R 55  
BARON DE SIGOGNAC ARMAGNAC R 55  
CHATEAU DU BREUIL CALVADOS R 55  
TALISKER 10 YEAR R 60  
THE ARRUN 10 YEAR R 55