



La Colombe

NEW YEARS EVE 2011

R1600 per person excluding 12% gratuity

Beetroot cannelloni, olive brioche, fromage blanc and raisin puree, 12 year balsamic

Or

Terrine of confit duck leg, dates, and liver parfait, rhubarb puree, pistachio crumble, bread crisps

Carpaccio and tartare of tuna, avocado, red onion, pickled ginger, coriander pesto, watermelon and yuzu dressing, sesame seeds

Or

Pan fried foie gras, cherry jus, poached cherries, endives, parsnip crisps

Pan fried scallops, sweet corn puree, bacon and miso butter, black forest crisps,

Or

Alaskan king crab, orange and miso crema, daikon mousse, orange and yuzu dressing, sweet potato crisps

Grilled fillet of Chalmar beef, buttered pomme puree, pea and black forest ham salad, creamy black pepper and truffle cafe au lait

or

Grilled loin of springbok, braised red cabbage, potato fondant, shimeji mushrooms, roasted garlic, truffle jus

Litchi and melon cannelloni, lemon buttermilk ice cream, negroni jellies, melon terrine

Or

Smoked chocolate torte, tobacco caramel, coffee marshmallow, cherries



Please note menus are subject to change according to the inspiration of our Chef