

JORDAN restaurant

with George Jardine

Thursday 13th January 2011

Green and red coeur de boeuf tomato, buffalo milk mozzarella and pumpkin

JORDAN UNOAKED CHARDONNAY 2010

Barrel smoked yellowtail, pickled cauliflower, cauliflower puree and fennel

CIRCUMSTANCE CAPE CORAL 2010

Butter roasted trout, caponata, pea veloute and pancetta

JORDAN CHENIN BLANC 2004

Impala fillet, poached pear, walnut, thyme and honey

NEWTON JOHNSON PIONT NOIR 2009

Dry aged Chalmar sirloin bourguignon garnish and celeriac

LE RICHE CABERNET SAUVIGNON 2005

A trip to the cheese room

BREDELLS LBV RESERVE 2001

300 food only
200 wine pairing

Please note that R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa. This is an initiative to support children living on the streets, who greatly need our support. Thank you in advance for your compassion and support. If you do not wish to contribute please inform your waiter.