JORDAN
restaurant
with George Jardine

Thursday 24th January 2013

Menu Dégustation

Cauliflower espuma, crispy duck and spicy greens

Jordan "The Real McCoy" Riesling 2011

Steamed East Coast Hake, chilled cucumber veloute, buffalo milk labneh

Reyneke Reserve 2011

Peppered False Bay mackerel, chick pea puree and braised pork belly

Lammershoek Roulette Blanc 2010

Butter roasted Geelbek, charred aubergine, caramelised shallot and herb veloute

Nine Yards 2011

Roasted Springbok loin, hazelnut crust, celeriac and roasted cherries

Tamboerskloof Syrah 2007

Roasted nectarines, honey nougat, rooibos and honey ice cream

Jordan Mellifera NLH 2009

R450 Food
R280 Wine flight

10% service charge will be added to tables of 8 and more. Please note 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 and support. Jordan restaurant is a smoke free zone as long as the chef does not burn anything; please feel free to enjoy a smoke on the lawn.