JORDAN
restaurant
with George Jardine

Tuesday 29th January 2013

Starters

Barrel smoked False Bay Gurnard, aromatic curried lentils, fresh apple and mint

Lightly grilled Kabeljou Piallard, charred young leeks, roasted shallot and sauce bouillabaisse

12 hour braised Gemsbok ravioli, butter poached turnip, charred shallot, garlic chips and watercress

Steamed Saldanha bay Mussel "papillote" with lemongrass, coconut milk, chili, ginger and garlic

Fricassee of peppered porcini, cauliflower espuma, parmesan and grilled cauliflower

Mains

Steamed East Coast Hake, steamed asparagus, fresh apple, apple puree, mussel veloute and beets

Roasted line caught Cape Salmon, slightly spicy crispy pork, steamed greens, aromatic soy broth

Butternut veloute, roasted young beets, gorgonzola, sunflower seeds and sage crisp bread

Aged Chalmar sirloin, mustard and herb crust, roasted mushroom and creamed spinach

Roasted Karoo Springbok fillets, hazelnut crust, honey parsnip puree and roasted Eve fig

Sides

Hand cut chips	R25
Side salad of summer leaves	R25

Desserts

Honey and poppy seed soufflé (please allow 20 minutes preparation)

Roasted plum, soft nougat, walnut crumble, rooibos and honey ice cream

Selection of freshly churned summer ices

A trip to the cheese room

R275 FOR TWO COURSES **R320 FOR THREE COURSES** *(1 starter, 1 main, 1 dessert)*

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.