

Late Summer Provenance

BY CHEF JAMES DIACK

Tasting Menu R950pp

ARTISANAL BREAD & FARM BUTTER

veg pâté & salted kale crisps

first course

ROASTED HEIRLOOM GAZPACHO

salt bush & cucumber sorbet

second course

DUCK LIVER PARFAIT

whipped membrillo & Japanese milk bread toast

third course

JERUSALEM ARTICHOKE RISOTTO

shaved Boerenkaas & sunflower shoot micro salad

OR

CONFIT GOOSE TORTELLINI

wild rocket velouté & a bouquet of edible wild flowers

fourth course

WOOD-FIRE ROASTED DUROC PORK BELLY

white bean cassoulet, smoked demi-glace

OR

DUCK BREAST

charred broccoli, roasted root veg purée, pommes Anna

fifth course

RHUBARB & APPLE CRUMBLE

honey roasted fig ice cream, salted honeycomb, white chocolate

OR

PINEAPPLE & WHITE MISO CARAMEL ICE CREAM

Japanese whiskey macerated & hibachi grilled pineapple

All animal proteins sourced from Brightside are certified free range. Chef James caters for most dietary preferences with >48hrs notice. Preferred selections above can be advised on the evening, however if any diner has an alternate preference (i.e. pescatarian, vegan or pregnant), allergy or intolerance (gluten, lactose, nut etc), please advise these at the time of booking. With advance notice, alternative dishes will be based upon sustainably sourced organic ingredients harvested from Brightside farm the week of service. We are regrettably unable to offer substitutions for dietaries notified during service.