

# THE TASTING ROOM

AT LE QUARTIER FRANÇAIS

## Sample Menu: December 2009

Warm gingered oyster, carrot, bacon crumbs  
*Monis pale dry sherry*

Lemon poached crayfish tail, prawn wafer, marshmallow  
*Graham Beck brut*

Foie gras, prosciutto, cranberry and smoked whisky dressing  
*Cederberg bukettraube 2009*

Celeriac and buchu risotto  
*GlenWood semillon 2007*

Sous vide quail breast, truffled quail egg, asparagus  
*Vergelegen vin de florence 2008*

Rabbit ballotine, leek and rooibos gel  
*Raats cabernet franc 2007*

La rochelle goats feta mousse, rhubarb, pickled turnip, cocoa pepper  
*Môreson pinotage 2008*

Orange and buttermilk cannelloni, raw jersey milk sherbet, fennel  
*Rickety Bridge natural sweet chenin blanc 2007*

8 course

700

8 course with wine

980