



the
**PRESIDENT
HOTEL**

cape town

CALIFORNIA MEETS CAPE TOWN 6 COURSE TASTING MENU

FRIDAY, 26 OCTOBER 2018

Presented by Award Winning Chef *Bernard Guillas*, Internationally Acclaimed Executive Chef *Philip Alcock* and Renowned South African Executive Chef *Craig Paterson*.

6 course tasting menu paired with an outstanding selection of wines from the prestigious Anthonij Rupert Wine Farms.

AMUSE BOUCHE

"Two Birds-One Stone"

Foie Gras Parfait, Quail, Stone Fruit Chutney and Petite Salad
L'Ormarins Brut Rosé

Chef Craig

STARTER

Assiette of Bo-Kaap Inspired Seafood
Kreef Bobotie, Prawn Viskoek, Scallop with Cardamom Hollandaise
Potpourri and Dhania Gremolata
Jean Roi Cap Provincial Rosé

Chef Craig

INTERMEDIATE

King Oyster Mushroom Nectar
20-Year-Old Royal Ambrosante Foam, Goat's Cheese Puff, Truffle, Fennel Pollen
Cape of Good Hope Southern Slopes

Chef Bernard

FISH COURSE

Agrumes Gremolata Coated Kingklip
Vanilla Kabocha, Crab Meat, English Peas, Tangerine Absinthe
Protea Rosé 2018

Chef Bernard

PALATE CLEANSER

Apple and Vodka Granite

Chef Philip

MAIN COURSE

Hay Roasted Karoo Rack of Lamb
Dehydrated Berry Crust, Organic Pea Purée and Rooibos Poached Butternut
Anthonij Rupert Optima 2014

Chef Philip

SOMETHING SWEET

Raspberry and Lemon Glazed Mousse
Blackberry Whipped Ganache Macaron
L'Ormarins Brut Classique Rosé NV

Chef Philip & Brendan

Experience Cape Town. At The President.

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