



7 MARCH 2019

Amuse

Chilled smoked cucumber consommé

Tempura Vegetables

Selection of tempura vegetables with sesame dressing

Squid

Marinated baby squid with kimchi and aioli

Pork Loin

With sweet potato puree, broccoli, candied baby apple and mustard jus

Wagyu Beef Rump

With melange of summer vegetables and red wine reduction

Crème Brûlée

Traditional vanilla crème brûlée with chocolate truffles and hazelnut shortbread

Friandise

Beetroot macaroon

**BOOKING IS ESSENTIAL – Kirstie on 031 777 1566 or info@thechefschool.com
R410 PER PERSON, INCLUSIVE OF PAIRED WINES AND R40 SERVICE CHARGE.**

Please note that payment is required in advance to secure your booking, no later than 3 MARCH. This helps us to avoid wastage incurred by no-shows on the day and helps us include guests who are wait-listed.