



International Wine & Food Society – Durban Branch

## *Harvey's Restaurant Menu*

### Amuse-Bouche

Fresh Rich Figs, Filled With Spiced Crème Fraîche and  
Roasted Tiger Prawn with Black Pepper Brittle

### Starter

Assiette of Mushrooms:

Porcini Gateaux, served on a Rich Porcini Purée, with Roasted Hazelnuts and  
Rocket Vegetarian Sushi, served on Shitake & Ginger Salad  
with intense Mushroom Soy Portobellini Pâté,  
with Fresh Asparagus & Green Bean Salad, napped with a Truffle Vinaigrette

Radford Dale Freedom Pinot Noir will accompany the above

### Second Course

Intense Clear Gazpacho, enriched with Langoustines and Caviar,  
accompanied by an Avocado and Crab Tian

Cederberg Chenin Blanc will accompany the above

### Third Course

Seared Foie Gras, served on Potato Rösti, with Roasted Apple Crisps  
and Buttered Leeks, with an Intense Sauterne Reduction

Pierre Jourdan Ratafia will accompany the above

### Palate Cleanser

Shiraz Sorbet

### Main Course

Smoked and Roasted Duck Magret,  
served on an intense "Chocolate Block" Reduction,  
with Caramelised Pearl Onions, Parsnip Purée and Star Anise infused Vegetables

Boekenhoutskloof Chocolate Block will accompany the above

### Dessert

Chocolate Ganache Cake, topped with a White Chocolate and Marmalade Ganache  
with Grappa Sabayon Ice-cream

Zondernaam Noble Late Harvest will accompany the above

### Cheese

Pine Nut Baklava, served with roasted Pears,  
topped with Gorgonzola Cremosa and Honey Reduction

L'Ormarins Port will accompany the above

### Coffee