



MIKO

VALENTINES DINNER MENU

AMUSE BOUCHE

Truffle macaroon with mushroom mousse and mushroom biltong

STARTERS

MIKO caprese (M)(Sp)(G)(V), tomatoes 4 ways with basil curds, tomato wafers, olive paint, crispy kale, extra virgin olive oil and balsamic gastrique

Franschhoek trout tartare (F)(M)(Sp)(G), squid ink tuiles, caper berry foam and smoked tomato with parsley sauce

North West smoked kudu (Sp), BBQ carrot puree, marinated spanspek, tomato blatjang, cos lettuce and teriyaki dressing

PALATE CLEANSER

Peach and basil sorbet

MAINS

Sustainable Line fish (F)(M)(Sp), potato puree, spiced gooseberry and tenderstem broccoli with seafood curry velouté, Saldanha Bay mussels and granny smith apple

Beef fillet (C)(G)(Sp), basil and onion crust, truffle cauliflower, short rib of beef bon bon, butternut puree and grilled artichokes with an apple cider jus

Smoked tomato risotto (V)(Sp)(M), mushroom biltong, grilled leeks and gorgonzola

DESSERTS

Sharing plate (E)(M)(G)(Sp)(N), dark chocolate fondant, mixed berry Eton mess, mini caramel torte, cassis marshmallows, Frangelico ice cream, honeycomb and malva truffles

PETIT FOUR

White chocolate and blueberry truffle served with coffee or tea

