

Charlie's Kitchen

January 2017

Casandra, Sa Figuera

Jamon wafer, whiskey marinated baby fig,
lavender honey crème fraîche

Gin and juniper cured sea trout,
sweet mustard emulsion, dill

Calamar prawn toast rolls,
wasabi aioli

Butternut and sage sourdough,
parmesan whipped butter, Jamon crumb

Beetroot risotto, rocket puree,
nasturtiums, parmesan froth

Poached, boned and fried,
crispy Southern spiced chicken wings,
charcoal aioli, spring onion powder

Spiced merluza, roast parsnips,
iced cauliflower and sautéed florets,
curried apricot puree, pink peppercorn lime yoghurt,
parsnip and black onion seed granola, curry oil

Slow cooked beef cheek, smoked buttermilk mash,
celeriac and apple puree, blackened onions,
rosemary roasted carrot, braising jus

Breakfast cereal pannacotta,
rolled oat, cranberry and white chocolate granola,
apple, plum and cinnamon puree, cornflake crumble meringues,
Soller pomegranate, local apple wafers

To Finish:

Homemade limoncello,
clementine and poppyseed cookies