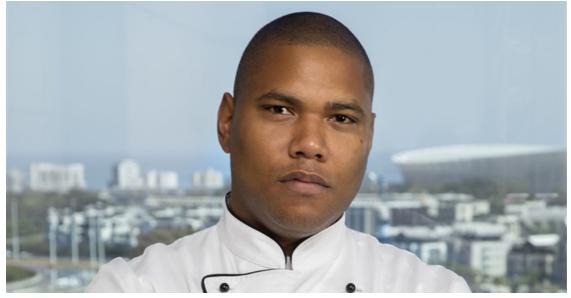


New chef, new menu for On19

By Cari Coetzee

Last year, I had the pleasure of attending the launch of 10n19 - a menu concept focused on one flavour paired with one cultivar - at The Westin Cape Town's 0n19 restaurant.

The series continues but with a new chef at the helm, Stephen Mandes – the Ultimate Braai Master of 2014. He has spent time in restaurant kitchens around the city, including Mount Nelson Hotel, the Cape Grace, Mondiall Kitchen & Bar, Restaurant Jardine and de Grendel Wines.



Chef Stephen Mandes

Far from slapping a chop on the braai, Mandes delighted with delicate and well-balanced dishes celebrating the ingredients – fynbos and Shiraz. We sampled Mandes' new menu 19 storeys up in the air with the spectacular views accompanying great conversation, service second to none, and some bold and unique flavours.

On the menu

While last year's strawberry and rosé menu had five courses to get stuck into, the fynbos and Shiraz menu had six perfectly constructed, beautiful dishes:

4 May 2018

The rooibos lemoncello and puffed kingklip, paired with a Corder cool climate Syrah, surprised with its bold flavours. The rooibos went a long way in tempering the sharp kingklip while the Corder brought both together flawlessly.



The sour fig salami intrigued all the diners and we were all surprised when no salami made it to the table but an entirely vegetarian dish. The local flavours from the sour fig salami, indigenous leaves, seed crusted chevre and a delicious tangy hibiscus vinaigrette paired well with Ormonde's Chip of the Old Block.



Next was the fine dining version of snoek and *patat* with honeybush gastrique – by far my favourite dish of the night as the sweet and salty made for a perfectly balanced dish reminiscent of the "real thing". The Innocent from Lammershoek's savoury undertones was a great match for the dish.



The spekboom, mint and rooibos granita served as a welcome burst of fresh and cool flavours.



The main course was nothing short of a treat. Quite a fan of gamy meat myself, I utterly enjoyed the perfectly cooked springbok served with chocolate num num jus, fermented cabbage and a sweet potato croquet. The main was paired with a Shiraz from Meerendal, with a smokiness complementing the springbok perfectly.



For the grand finale, we enjoyed an apple cobbler with fynbos honey, thyme and olive oil gelato paired with an aromatic La Vierge Anthelia Shiraz.



Images Supplied

Coming up

Chef Mandes and his team will present the lime and Chenin Blanc and coffee and Pinotage curated menus for the months of May and June.

FRIDAY 25 MAY 2018

Lime Chenin Blanc

WELCOME DRINK Ernie Els "Big Easy"

AMUSE BOUCHE

Prawn Ceviche avocado, tiger's milk Croydon

STARTER

Crisp Fried Sweet Breads celeriac remoulade, lime gremolata, bone marrow jus *Lanzerac*

INTERMEDIATE

Seared Salmon chilli and lime jelly, lime sponge cake Kleine Zalze "Vineyard Selection"

> SORBET Coconut & Lime Sorbet Remhoogte "Honeybunch"

MAIN COURSE

Duck Two Ways baked kohlrabi, lime and coriander puree, papaya and lime atchar Ormonde "Chip off the Old Block"

DESSERT

Lime Cheesecake bitter chocolate, peanut butter, raspberries Donkiesbaai "Hooiwijn" FRIDAY 29 JUNE 2018



WELCOME Barista

AMUSE BOUCHE Twice Baked Cheddar Soufflé coffee sauce Lammershoek "The Innocent"

STARTER

Espresso Poached Kingklip Taco Croydon

INTERMEDIATE

Rabbit "moer koffie", bacon lardons, shimeji mushrooms, grits Fat Bastard

SORBET

Amarula & Coffee Snow

MAIN COURSE

Pork belly celeriac, fermented apple, pulled pork empanita Guinness and Arabica coffee bean jus Remhoogte

DESSERT

Dobos Vahirona Tanariva, coffee, caramel L'Avenir

For more information, visit <u>On19</u>.

Our dinner was graciously sponsored by The Westin.

ABOUT CARI COETZEE

Cari Coetzee is a contributor to Bizcommunity Tourism, Agriculture and Lifestyle. The best of Durbanville Hills Winery - 4 Jul 2018 Ushering in a new era for brandy at the Cause | Effect Cocktail Kitchen - 13 Jun 2018 Beat the winter blues with Jazz on the Bay at The41 - 8 Jun 2018 At home at the Capital Mrage - 31 May 2018 New chef, new menu for On19 - 4 May 2018

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