SABLE

CHEFS

Fine Dining

FIVE STARTERS · FIVE MAINS · FIVE DESSERTS



PRIVATE DINING · CAPE TOWN

BY THE VELVET EFFECT

HOW THE EVENING WORKS

One dish per course, yours to pick.

Classical technique on a modern plate. Proper sauce work, precision cookery and the best protein we can get hold of. It is the most demanding menu we run in a home, so the chef arrives earlier and brings more kit.

The plates below are what this cuisine can do. You choose one dish per course for your table - one menu, every plate out of a home kitchen hot and together, and we buy exactly what gets eaten. Vegetarians, vegans and anyone with an allergy are served their own version of the same dishes, counted in from the start - never handed a plate with something taken off it. Tell us at booking.

Every dinner starts with five canapés — the chef's choice on the day. The chef decides them on the morning, off whatever is best that day, so no two dinners get the same welcome.



BY THE VELVET EFFECT

COURSE 01

Starters

Pick one of these five for the table.

Oysters SEAFOOD

Pickled onion · mignonette · lemon and herb granita

Tuna Tartare FISH

Cured yolk · spring onion · pineapple · cucumber · avocado mousse · sourdough · mustard

Chicken Liver Parfait CHICKEN

Apricot · toasted brioche · crushed black peppercorn · pea sprouts

Glazed Eggplant VEG

Goat's cheese mousse · toasted pumpkin seed · miso, soy and honey glaze

Beetroot Ravioli VEG

Cream cheese · butternut · fennel · red grape and cranberry reduction · green oil

COURSE 02

Mains

Pick one of these five for the table.

Beef Fillet Rossini BEEF

Chicken liver parfait · café au lait jus · pomme purée · bone marrow · herb butter

Duck Breast DUCK

Cherry · celeriac · thyme jus · confit leg croquette

Cape Bream on the Bone FISH

Baby spinach · grapefruit · feta · olive · beurre noisette · lemon

Herb-Crusted Lamb Chop LAMB

Pea and mint · whipped goat's cheese yoghurt · cucumber · rosemary jus

Crème Mushroom Risotto VEG

Aged hard cheese · chive · truffle oil · enoki crisps

COURSE 03

Desserts

Pick one of these five for the table.

Everything Chocolate DESSERT

Salted dark chocolate tuile · chocolate mousse · milk chocolate biscuit crumb · white chocolate custard

Lemon Baked Alaska DESSERT

Swiss meringue · vanilla buttermilk ice cream

Tea-Poached Pear DESSERT

Vanilla crème pâtissière · cake crumble · honey · brown butter ice cream · poached lychee · lemon tuile

Deconstructed Milk Tart DESSERT

Vanilla crème pâtissière · ginger crumb · Italian meringue · chocolate and cinnamon mousse · grapefruit caviar

Farmstead Cheese DESSERT

Three South African cheeses · fig preserve · seeded crackers

THE NIGHT, PRICED

Fine Dining

R1 050

A HEAD · FOOD · INCL VAT

CHEF AND CREW		PER DINNER · INCL VAT
6 to 10 guests	1 signature chef + 1 junior chef	R3 950
11 to 20 guests	1 signature chef + 2 junior chefs	R5 500
21 to 30 guests	1 signature chef + 3 junior chefs + 1 waiter	R8 850
31 to 45 guests	1 signature chef + 4 junior chefs + 2 waiters	R12 700

TRAVEL		FROM EPPING
0 to 10 km		Included
10 to 30 km	1 to 3 crew	R2 000
10 to 30 km	4 crew or more	R2 750
30 to 50 km	1 to 3 crew	R2 750
30 to 50 km	4 crew or more	R3 500
Over 50 km		Quoted

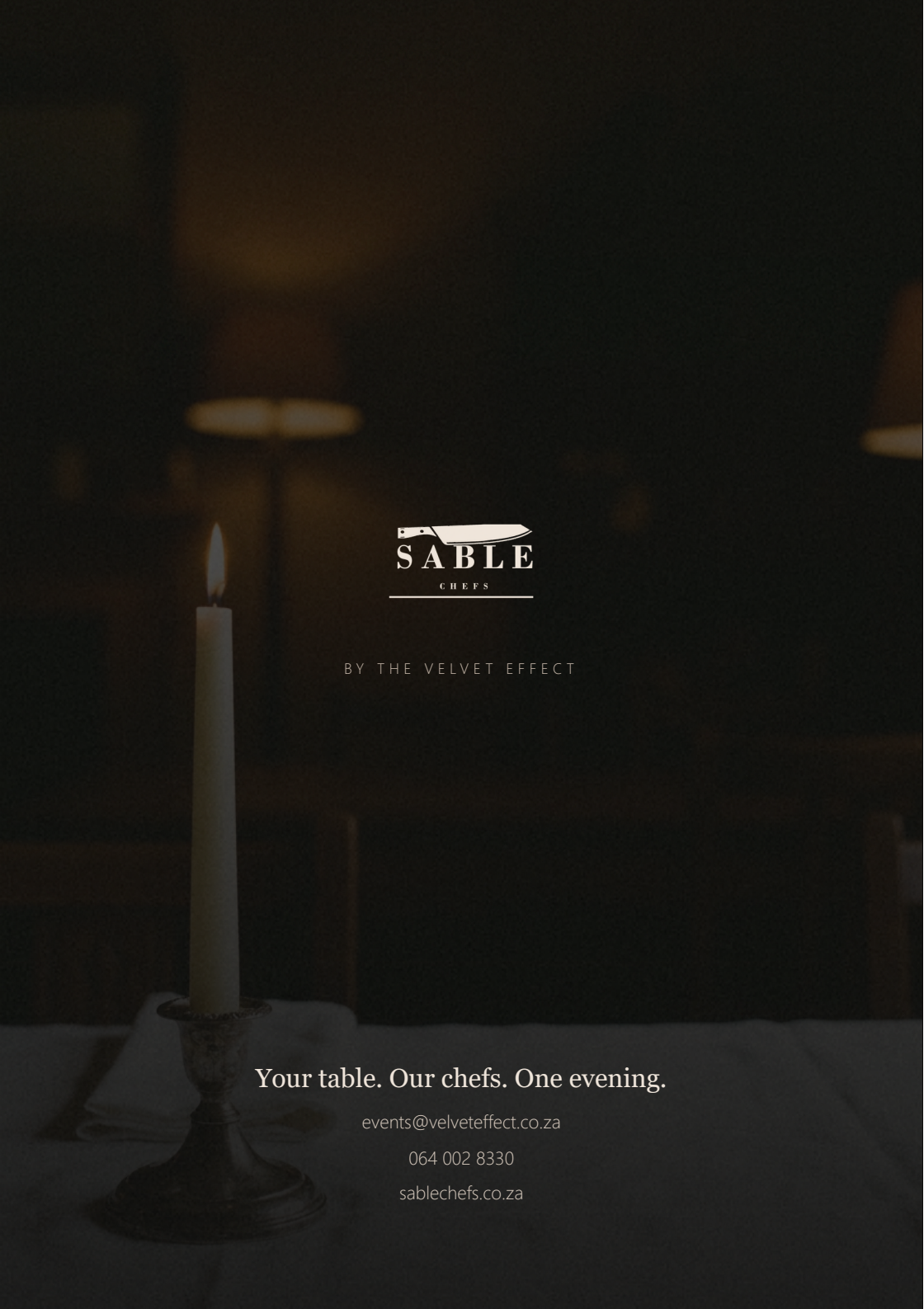
Prices include VAT and cover prep at our kitchen, cooking, service and the clean-up.

A dinner runs up to 7 hours door to door (5 for the smaller ones): about two hours to prep in your kitchen, three to four hours at the table depending on the numbers, and an hour to clean up. If an evening goes longer we agree it with you before we carry on, never afterwards.

The small print.

Service time	6 to 10 guests: up to 5 hours from the moment we arrive to the moment we leave. Prep in your kitchen, the dinner itself, and the clean-up.
Service time	11 to 45 guests: up to 7 hours door to door. Allow about two hours for us to prep in your kitchen and an hour to clean up, which leaves three to four hours at the table depending on the numbers.
Running late	An evening that runs past its hours is agreed with you on the night, before we carry on - never billed as a surprise afterwards. Overtime is R700 an hour for the signature chef and R400 an hour for each junior chef, VAT included.
Your kitchen	Up to 30 guests a normal home kitchen is fine. From 31 guests we need a proper kitchen to work in: a full-size oven, a hob with four plates or more, and fridge space for the night. Tell us what you have and send a photo; we would rather know two weeks before than on the night.
Final numbers	We need the guest count, the allergies and any dietaries seven days before the dinner. After that we have bought the food, so later changes we will do our best with but cannot promise.
Holding the date	A 50% deposit confirms the booking. The balance is due on the terms printed on your invoice.
Good to know	This menu needs four working hob burners and an oven we can hold at temperature. Send a photo of your kitchen when you book. Oysters, bream and truffle are market-dependent. We confirm what we can get two days before and call you if it changes. The baked Alaska is torched in front of the table, so dessert follows the main by about twenty minutes.
What we bring	We bring our own pans, pots, knives, boards and plating kit for this menu. We use your hob, your oven, your sink and your counters. If something is missing we would rather find that out from a photo two weeks before than at half past six on the night.

Sable Chefs is a division of The Velvet Effect (Pty) Ltd. Quotes and invoices come from The Velvet Effect. Prices include VAT.


SABLE
CHEFS
BY THE VELVET EFFECT
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