

P O R T F O L I O



DARYL SEINVELD



SPICY SALSA
in watermelon bowl with Lemon
Foam and Cucumber Jelly

SMOKED SALMON MOUSSE

with Salmon Caviar and dill





SEARED FOIE GRAS
with poached Apples in Port Wine,
Grilled peach and Grape Foam





CHILLED BLACKBERRY SOUP
with Tarragon, Mascarpone, Parmesan Crisps,
and fresh Berries

CARPACCIO OF
YELLOWFIN TUNA
with Brioche Wafers, Deep fried
Capers, Sliced green olives, Basil oil,
and Smoked Quail



SAUSAGE MAKING

(Fresh)



SAUSAGE MAKING

(Cooked)