



## Editor's Exclusive

CLAIRE BARNARDO

# Best wishes

As we put our last set of papers for the year together (with most of our advertisers on leave now), it really is time for a well-deserved break. For us it's a combined feeling of excitement and relief. The team have loved bringing you Neighbourhood each week. We're also all looking forward to a break. So we share how we'll be spending our time. Till next year, take care and happy holidays.

*Claire*

### I'll be spending my holiday...

"With family, friends and fun in the sun, sprinkled with a good amount of lazy days and board games." Megan, designer

"Tending to my neglected garden and bookcase. Spending time with family and friends, plus a few break-the-dance floor moments." Lauren, editorial intern

"Road-tripping with my fiancé along the Garden Route before stopping off in Port Elizabeth to spend quality time with my family." Charis, managing editor

"Paying attention to my second love: DIY. Spending time revamping is a December ritual for me, and results in something gorgeous!" Lauren, online editor

"Cracking open a few cold ones and braaing with all the 'Christmas orphans' in my social circle whose families are outside Cape Town." Mlungisi, sub-editor

#### ED'S DIARY:

These are a few of my favourite things to do this summer...

**EAT:** Have lunch at Joostenberg's bistro on the verandah. My favourite is the seamé seared tuna.

**DRINK:** Babylonstoren's maiden MCC Sprankel is a brilliant brut. Think biscuit flavours, and an ultrasmooth finish.

**ESCAPE:** For a fun night out go and see the world-class production of *Singing In The Rain*.

**GIVE:** Why not extend your giving to others too? I like the innovation of [deskbags.co.za](http://deskbags.co.za) and [breadlineafrica.org](http://breadlineafrica.org).



# Social Savvy

## The social table is chef Julia Hattingh's interpretation of the traditional French table d'hôte

WORDS: KIT HEATHCOCK  
IMAGE: MICHAEL LE GRANGE

Strolling into Reverie Social Table on Observatory's Lower Main Road is like arriving at a friend's house for dinner. You're welcomed with a glass of MCC which is pressed into your hand, and then you tour through the kitchen where chef Julia Hattingh looks up with a smile from preparing oysters. You look at the cosy, book-lined sitting room and the courtyard at the back before returning to claim a place at the 18-seater table to chat to other guests as they arrive. The concept is simple: book and pay online, then just show up and enjoy the five-course menu with wine pairings at one long table, where you can meet new people over a convivial evening of wonderful food.

"I always wanted to have a social table. It's great from a chef's perspective to see guests' reactions to food first hand," says Julia. "I also wanted to get away from the pretentious side of fine dining and give people a place to chat to new people about random things – to leave life on the outside and really relax."

While the atmosphere is relaxed and informal, there's nothing casual about the food. Prepared with great flair and creativity, the menu is different each day according to Julia's inspiration. We started with West Coast oysters done two ways, mopping up every drop of delicious ceviche, subtle apricot granita and seaweed hollandaise. Textures are all part of the taste experience, as the line fish with al dente white bean and calamari salad demonstrated. Then meltingly tender braised pork belly contrasted beautifully with crunchy golden beetroot and a velvety-smooth saffron apple custard, a dish which silenced the whole table for a minute or two of rapturous taste appreciation.

Creative and decadently festive, the next dish bridged savoury and dessert, with whole cherries offsetting duck liver parfait on a nutty crumble with tantalising chunks of juicy porcini mushrooms. After this richness, the dessert of a fresh watermelon and strawberry sorbet with coconut and lime cheesecake was the perfect finale. Julia joined us to present each dish, paired with a wine from boutique Franschhoek wine estate Black Elephant Vintners, and then stayed to chat with us as the meal drew to a thoroughly satisfied and sociable close.

Lunch at Reverie is a casual, drop-in affair with a plat du jour, great coffee and free Wi-Fi, popular with a growing crowd of regulars who work in the area. The guests at our end of the table were already making plans to find office space down the road. Lunch is from noon to 3pm and dinner from 7pm to 11pm.

#### TASTE FOR YOURSELF:

Reverie Social Table  
021 447 3219  
[reverie.capetown](http://reverie.capetown)

#### EDITORIAL TEAM

**Group Editor:** Claire Barnardo  
[claire.barnardo@thecreativegroup.info](mailto:claire.barnardo@thecreativegroup.info)  
**Managing Editor:** Charis Le Riche  
**Creative Director:** Mark Peddle

**Acting Art Director:** Megan Cooper  
**Designers:** Craig D'Oliveira, Anja Bramley  
**Senior Sub-Editor:** Mlungisi Mthembu  
**Proofreader:** Marana Brand  
**Editorial Intern:** Lauren Albertyn  
**Online Editor:** Lauren Joubert