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GAUTHIER

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S O H O

ST. VALENTINE'S 2022

12/13/14th February

Canapés

*Green Chard Cushions, Kumquat & Avocado Tart*

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Soft Heart Bun

*Poppy & Nigella Seed, Mango Chutney*

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Black Truffle & Artichoke Velouté

*Black Truffle Tortellini, Artichoke Crisps*

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Caviar Pour Deux

*Kelp & Charcoal, Buckwheat / Sour Cream / Pomme Purée*

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Saffron Golden Turnips

*Bouillabaisse Broth, Soft Garlic Cream*

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Roast Salsify Loin

*Maple Glazed Stem, Black Trumpet & Chantenay Carrot, Jus Vert*

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Creamed Walnut & Black Pepper Log

*Heart of Romaine & Walnut Dressing*

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Red Love Velvet

*Lychee & Rose Petal*

\*

Dark Chocolate Bonbon

*Ginger & Passion Fruit*

£115 per person

Sommelier Wine Pairing - £70

Booking is by Opentable Experience and a £50 deposit per person is required

BOOK NOW