GAUTHIER

SOHO

ST. VALENTINE'S 2023

Canapés
Crisp Nori, Ginger & Red NoToro, Warm Leek & Kumquat Tartlet, Diamond Puff Brioche

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Rosemary Marinated Kalamata Olive Focaccia
Smoked Paprika & Confit Tomato, Thyme and Rosemary Oil

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Black Truffle & Artichoke
Light Veloute, Truffle Tortellini, Artichoke Crisps

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A Tin Of Kelp Black Caviar "Pour Deux"
Buckweat / Sour Plant Cream / Pomme Purée

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Golden Turnips Marseillaise
Light Safran Jus, Toasts & Garlic Cream

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Morels "En Cocotte"
Charantais Carrots, Braised Salsify, Parsley Jus & Crunchy Lettuce

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Soft White "Brie Style" from La Fauxmagerie
Maple Papaya & Seeds

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Pineapple Canello
Fresh Mango, Heart of Palm Syrup, Coriander & Lime Sorbet

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Choco "Mon Cheri"
70% Dark Chocolate & Praline, Marinated Cherry

£145 per person

Sommelier Wine Pairing - £90

Booking is by Opentable Experience and a prepayment of £145 per person is required

BOOK NOW