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GAUTHIER

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SOHO

ST. VALENTINE'S 2024

Canapés

Crisp Nori, Ginger & Red NoToro, Puffed Winter Herb Barbajuan, Avocado Tart, Pico di Gaio

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Red Seaweed Brioche

Smoked Pink Garlic & Sharp Parsley Cream, Fleur de Sel

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Black Truffle Demi-Lune

Braised Artichoke & Grilled King Oyster Mushroom, Rich Black Truffle Velouté

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A Tin of Black Kelp Caviar "Pour Deux"

Buckwheat / Sour Plant Cream / Pomme Purée

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Golden Turnips Marseillaise

Light Saffron Jus, Toasts & Garlic Cream

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Morels "En Cocotte"

Charentais Carrots, Braised Salsify, Parsley Jus & Crunchy Lettuce

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Mocchi Cheese

Maple, Papaya & Seeds

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Pineapple Roll

Fresh Mango & Coconut, 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 £45 per person is required

BOOK NOW