

# G A U T H I E R

S O H O

## MENU CLASSIC 'GRAND DÎNER'

SPRING 2023

(From 7.30pm Tuesday-Saturday, also 12-1pm Saturdays)

### Canapés

*Nettle & Sour Berry Thin Tartlet*

*Pink Radish Fresh Roll - Wild Asparagus, Grated Mule / Sweet Soya Sauce / Yuzu*

(allergens) G, Sy \* Sy, M

\*

### Garlic & Wild Rocket Pain Feuilleté

*Smoked Pine Oil & Cultured Nuts*

G, N

\*

### Warm Sea Curd & Black Caviar

*Shallot-Herb Crunch, Salted Red Sea lettuce*

G, Sy

\*

### White Val de Loire Asparagus

*Sauce Hollandaise scented with Wild Garlic, Crunchy Charcoal Long Palmito*

G, Sy, SO<sup>2</sup>

\*

### Berlingot of Spring Black Truffle

*Musky Brown Dashi Velouté*

G, Sy

\*

### Fondant Large Yellow Onion "Cuit en Croute"

*Chlorophyll, Girolle, Peas & Broad Beans*

G, SO<sup>2</sup>

\*

### Cocotte of BBQ Golden Spring Turnip

*Green Welsh Asparagus au Jus, Creamed Morels*

G, SO<sup>2</sup>

\*

### 'Like a Japanese Potato Salad'

*Pickled Cucumber, Shallots, Umami Mayo Dressing, Sisho Leaves*

SO<sup>2</sup>, Sy, M

\*

### Rhubarb Float

*Pomegranate & Tarragon Squash*

\*

### Composition of Dark Chocolate

*Caramel, Praline & Fleur de Sel*

N, G, Sy

£95 per person

Sommelier Wine Pairing - £75

Book Now

Buy Gift Voucher

A 15% service charge will be added to your bill

Gauthier Soho is proud to present all its menus free from all animal products. Allergens: G: Gluten, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery