

# G A U T H I E R

S O H O

## MENU CLASSIC 'PETIT DÎNER'

SUMMER 2022

(5pm)

### Canapés

*Thin Tomato Tart 'BLT' Flavoured - Aubergine, Celery & Capers*  
(allergens) G, M \* G, C, SO<sup>2</sup>

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### Kouglof Brioche

*Roasted Tomato, Olive & Plant Feta, Pico de Gallo*

G, N

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### Roast Fennel

*Szechuan Pickled Blackberry, Borlotti Beans, Fennel & Blackcurrant Leaf Tea*

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

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### Black Antipodian Melanosporum Truffle

*Risotto Carnaroli, Truffle-Dashi Sauce*

SO<sup>2</sup>

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### Barbecued Loin of Kohlrabi

*Cucumber Samphire and Sea Broth, Sake Beurre Blanc*

Sy, SO<sup>2</sup>

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### Peach

*Green Shiso, Lime Sorbet*

N

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### Norvegienne Brulée

*English Strawberry, Sable Breton*

N

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### Dark Chocolate Petits Fours

£55 per person

Sommelier Wine Pairing - £45