

G A U T H I E R

S O H O

WINE PAIRING

*Curated by Sommelier David Havlik, designed to perfectly compliment
and elevate the Grand & Petit Dîner Tasting Menus*

Roussette de Savoie 2022, Domaine Lupin 'Cru Frangy'
*Elegant and fresh, this wine from Savoie softens the zesty sumac in the bread
course and then connects the autumn flavours of squash and wild mushrooms
in the first starter without breaking the delicate balance of the dish*

St. Bris 2022, Domaine Goisot 'Exogyra Virgula'
*Unique biodynamic Sauvignon Blanc from Burgundy with ripe citrus and
herbaceous notes creates a bridge between the smokiness of the tofu and green
flavours of the watercress.*

**Muscadet Sèvre-et-Maine 2022, Domaine Luneau-Papin
'Vera Cruz'**
*Complex wine with extensive ageing on the lees tames the powerful truffles
and brings them together with the creaminess of the pasta.*

Salina 2023, Caravaglio 'Occhio di Terra Malvasia'
*Orange wine from the island of Salina combines saline mineral notes and
rich bouquet of the Mediterranean with the seaweed flavours of plant caviar.*

Morgon 2019, Domaine Chamonard
*Medium bodied red wine from Beaujolais. Dark red fruits and silky tannin
to bring together the rich jus and earthy flavours of our main course.*

Banyuls 2023, Domaine Valcros 'Rimage'
*Fortified sweet red wine pairs the dark chocolate and pear dessert with notes
of caramel, nuts and chocolate.*

£75

Petit Dîner pairing available ~ £45

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all Gauthier Soho employees. Please note that we cannot accept non-monetary tips.

If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code.

Gauthier Soho is proud to present all its menus free from all animal products. Allergens: G: Gluten, SO²: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery