

Valentine's Day at Gauthier Soho

Thursday 14th February 2019

A Glass of Champagne Deutz Vintage 2012

Lobster & Coriander

Light Lobster Bisque, Coriander & Langoustine Tortellini, Crispy Herb Tempura

~ or ~

Egg & Watercress

Soft Poached Hen Egg, Cep Mushroom, Aged Parmesan Velouté, Mushroom Crisps

~ or ~

Fennel seeds & Pumpkin Velouté (Vg)

Chestnut, Pumpkin & Olive 'Ravioli', Crispy Sage and Pumpkin Oil

Hazelnut & Quail

Port Roasted Soft Quail, Crostini & Roasted Fruits, Herb Salad & Port Jus

~ or ~

Roasted Scottish Scallops

Jerusalem Artichoke Cream & Caramelised Pear, Raw Green Apple & Ginger Salad, Crustacean Dressing

~ or ~

Classic Morel 'Vol Au Vent' (Vg)

Miso Infused Smoked Tofu, Yellow Chanterelle, Parsley Jus

Winter Black Truffle Risotto

Aged Parmesan Reggiano & Veal Jus

~ or ~

Technicolor Open Ravioli (Vg)

Rainbow Chard & Roots Medley, Black Winter Truffle Sauce

Black Atlantic Halibut

Grapefruit & Leek Marmalade, Lemon Black Rice, Citrus Fish Sauce

~ or ~

Fillet of Black Angus Beef

Pommes-Anna, Charred Hispi Cabbage & Kentish Carrots, Bone Marrow & Beef Jus

~ or ~

Whole White Chicory 'Bonne Femme' (Vg)

Fondant Pink Shallot, Button Mushroom & White Wine, Pommes Vapeurs & Parsley

Saint Nectaire Fermier

Apple & Persimmon Chutney, Port Wine Jelly

~ or ~

English Rhubarb (Vg)

Ginger & Lemongrass Crunchy Opaline, Cherry Compote

Valentine Demi-Heart

Chocolate, Cherry & Sorbet ~or~ Raspberry, Lychee & Sorbet (Vg)

Infusion / Tea / Coffee & Petit Fours

£95 per person

*A 12.5% Service charge will be added to your bill.
A deposit of £35 per person will be required to secure the booking.
Booking is by telephone or email only, please call 0207 494 3111
or email info@gauthiersoho.co.uk*

