



AT THE CONNAUGHT

Valentine's Menu

A welcome glass of Rose Champagne

Scottish scallop carpaccio with lime,
"Fines de claire" oyster Chantilly, Caviar from Sologne,
crispy tastou spread with confit lemon marmalade

Agnoloti of Jerusalem artichoke and Pecorino from Tuscany,
Lardo di Colonnata cappuccino, black truffle from Périgord

Pumpkin royal-style,
blue lobster cooked "à la nacre", chestnut crumbs,
Parmigiano-Reggiano emulsion, black truffle from Périgord

Roasted piece of John Dory,
multicoloured Swiss chards, capers from Pantelleria, calamari,
ink reduction, bitter jus of the bones with confit lemon and parsley

Pink-roasted breast of pigeon from Racan "flambéed au capucin",
grilled duck foie gras from les Landes, confit shallot, chickpea purée,
fresh muscat grapes, sultanas from Smyrne, intense jus flavoured with Sultan spices

English champagne Rhubarb vacherin
with Pondicherry pepper

"Choco Babana"
with Samana chocolate from the Dominican Republic

~

£185 per person

Menu available for Dinner on Saturday 11th February and Tuesday 14th February

Please note a discretionary service charge of 12,5% will be added to your account