

# Hélène Dauge at The Connaught

## VALENTINE'S DAY MENU 2019

A welcome glass of Billecart-Salmon Rosé

### **Caviar**

*"Kristal" Kaviari – Amur River, China*

*"Fine de Claire" oyster, coco bean*

### **Foie gras**

*Robert Dupérier – Landes*

blood orange, buckwheat, fennel, parsimmon

### **Black truffle**

*Melanosporum – Périgord*

Jerusalem artichoke, « Noir de Bigorre » ham, Parmigiano Reggiano

### **Lobster**

*Phil Trebillcock – Cornwall*

tandoori, carrot, citrus, coriander

### **Chicken**

*Les Landes – France*

celeriac, "vin jaune d'Arbois", brioche

### **Brillat Savarin**

*Bourgogne – France*

black truffle, endive, pear

### **Rhubarb**

*Janet Oldroyd – Rothwell, Yorkshire*

black pepper, vanilla

7-course menu at £295 per person

Wine pairing: £165

