

Taste of Jean-Georges 88

6 Savoury Courses & Dessert

Egg Toast & Caviar

Brioche Toast, Caviar, Herbs

Crispy Salmon Sushi

Chipolte Emulsion, Soy Glaze

Bluefin Tuna Tartare

Avocado, Radish, Ginger Sauce

Black Truffle Pizza

Fontina Cheese

Porcini Crusted Salmon

English Leeks, Amalfi Lemon Vinaigrette

'Prince de Dombes' Duck

Roasted Breast, Turnip & Wild Rice, Hibiscus-Honey Glazed Pumpkin

Fig & Walnut Candy Floss

Almond and Fig Leaf Mousse, Walnut Crumble, Fig Sorbet

or

Warm Chocolate Cake

Vanilla Ice Cream, Chocolate Crumble

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Executive Chef: Anshu Anghotra

Executive Pastry Chef: Nicolas Rouzaud