

WHITCOMB'S LA SAINT VALENTIN

Tuesday 14th February 2023

Join us on Valentine's Day for an exquisite four-course menu with a glass of Billecart-Salmon Brut Rosé NV - £110 per guest

Amuse-bouche

Pâté de topinambour

Jerusalem artichoke pâté, San Giacomo balsamic powder, spiced French butter pear gel (v)

Entrées

Carpaccio de St Jacques

Carpaccio of scallop, Oscietra caviar, smoked oil and spicy yuzu dressing

Tartare de thon

Tuna tartare, confit egg yolk and Oscietra caviar

Tartellette au foie gras

Morello cherry jelly, foie gras mousse and frozen raspberry tart

Concombre infusé à la fleur de sureau

Elderflower infused cucumber and avocado with olive oil caviar, charred orange and apple cider celery (ve)

L'interlude

Veuve Clicquot and crimson grape granita (v)

Plats principaux

Pressage de saumon et de turbot

Seared salmon and turbot mosaic, butter and thyme roasted turnips, bouillabaisse with garlic saffron aioli

Filet mignon

Filet steak, caramelised shallot purée, aged beef tortellini and Il Faggio truffle jus

Agnolotti au fromage et beurre

Agnolotti with cheese béchamel and crispy sage butter (v)

Manioc frites

Crispy cassava, pistachio and green herb quinoa, apricot gel, ricotta, dried San Marzano tomato, carrot and cardamom emulsion (v)

Desserts

Lettre d'amour

Dark chocolate mousse, caramelised pear and passion fruit, cocoa pain de gènes (ve)

Baiser sucré

Light vanilla cheesecake, fresh raspberry, rose petals

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians. ve Suitable for vegans.