

## valentine's day

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welcome *billecart-salmon*, 'le réserve'

120 per person

### table snacks

**green chickpea hummus**

*served with warm pitta and  
market crudités*

**heirloom beet carpaccio**

*avocado purée, flavours of tartare*

**dorset crab toast**

*green chili, dill, lemon aioli*

### light & bright

**crispy cabbage**

*spicy lime slaw, william pear  
avocado, fragrant herbs*

**charred grilled octopus**

*cuttlefish, kohlrabi slaw  
cashew, romesco*

**south coast john dory**

*lapsang souchong dashi  
savoy cabbage  
herbed dulce butter*

### warm & sustaining

**char grilled beef tenderloin**

*chimichurri, lime*

**wood grilled shiitake mushroom**

*spring onion, roasted fennel  
yuzu kosho green goddess dressing  
market herbs*

### desserts

**dark chocolate and passion fruit**

*chocolate custard cake  
bitter caramel  
passion fruit sorbet*

**coconut panna cotta**

*tropical fruit, yuzu*

executive chef benjamin boeynaems  
chef jean-georges vongerichten

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 15% will be added to your bill.