FOUR HANDS DINNER

WOLFGANG PUCK X ALAIN DUCASSE

JUNE 7, 2023

BREAD

Wolfgang's pretzel bread homemade butter

AMUSE-BOUCHE

Hand-dived scallop, citrus beurre blanc and Kristal caviar

STARTER

Handmade sweet pea agnolotti, ragout of white asparagus, fava beans, morel mushrooms

FISH COURSE

Cornish turbot, courgette and sea thong marinated in green anise, loquat condiment

MEAT COURSE

Duo of Australian Wagyu beef, grilled New York steak, shiso crispy with togarashi, yuzu kosho emulsion

PRE DESSERT

Strawberries, lemonade sorbet and olive oil

DESSERT

Marjolasian - cashew nougatine, espresso mousse, cappuccino ice cream

MIGNARDISES

Lime & basil macarons

Chocolates from La Manufacture

£800 PER PERSON

(including a wine pairing)