

CLARETTE

Valentine's Menu

95 per person

Wine Pairing Tier 1: 75ml each glass for an additional 25 per person

Wine Pairing Tier 2: 75ml each glass for an additional 49 per person

Complementary Bubbles on Arrival

Amuse Bouche: Jerusalem Artichoke Velouté, Truffle Oil

Starter

Tuna and Avocado Tartare, Sesame, Chilli, Spring Onion

Wine Pairing Tier 1: 2022 *Mâcon-Peronne, En Chassigny Lieu-Dit, Cave de Lugny, Burgundy, France*

Wine Pairing Tier 2: 2022 *Pavillon Blanc Second Vin, Chateau Margaux, Bordeaux, France*

Sharing Main

28 Days Aged Aberdeenshire Beef Chateaubriand, Wild Mushrooms, French Beans, Bearnaise

Wine Pairing Tier 1: 2022 *Le Difese, Tenuta San Guido, Bolgheri, Toscana, Italy*

Wine Pairing Tier 2: 2017 *Margaux du Château Margaux, Bordeaux, France*

Pre-Dessert: Coconut Panna cotta, Passion Fruit Jelly, Lime Granita

Dessert

Mousse au Chocolat langue de Chat

Wine Pairing Tier 1: 2004 *Vintage Port, Quinta do Panascal, Fonseca, Douro, Portugal*

Wine Pairing Tier 2: 2015 *Recioto della Valpolicella Classico, Meliloto, V. Cubi, Veneto, Italy*

Please speak to your server regarding any allergy concerns. A discretionary 13.5% service charge will be added to your bill. All prices include VAT.