



# ~ 4 Hands Dinner ~

Asimakis and Pascal Aussignac  
from  
*Club Gascon*



## **Chefs Tasting Menu**

24 Hour Fermented Sourdough/Leek Fondue  
White rolls and homemade tarragon butter  
*Asimakis*

Selection of canapés  
*Pascal*

Eggs Kagiana/wild oregano/Feta cheese/Black olives  
*Asimakis*

Isle of Mull Scallops/celeriac/yuzu/Kale/Périgord truffle  
*Asimakis*

Crispy Duck foie gras/cranberry pulp/gingerbread canelé  
*Pascal*

BBQ suckling pig/Smoked eel/King January cabbage  
*Asimakis*

Dover Sole Goujonette/Cep pie/Black garlic  
*Pascal*

Saddle of Venison/British pumpkin/Lavender brioche/Poivrade  
*Asimakis*

Roquefort macaroon/Rancio jelly/Tipsy walnuts  
*Pascal*

Foie Gras Turrón/Passion Fruit/Cocoa Dust  
*Pascal*

Citrus Cremeux/Hazelnut/Feuilletine/Meringue à la Française  
*Asimakis*

**£105 per person**

**To book, call 020 7636 1178**