

# VALENTINE'S DAY

190

Wine pairing 150



## DELICATE TERRINE

*Finest Noble Fish, ginger and shallot vinaigrette*

## STEAMED COMTÉ CHEESE SOUFFLÉ

*Seared foie gras, Albufera sauce*

## WILD SEABASS AIGUILLETTE

*Celeriac extraction, black truffle*

## ROASTED PIGEON BREAST

*Confit leg, pâté toasty*

## ESSENCE OF WINTER RHUBARB

*Dill gel, timut cloud*

## PASSION CHOCOLAT

*Baie de la passion cocoa espuma, passion fruit sorbet, gianduja cremeux*

*Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.*

*A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT / All our prices are in Pounds Sterling.*

*Four Seasons Hotel London at Park Lane is proud to support our local suppliers in a commitment to sustainable cuisine using the finest ingredients.*

PAVILLON

A YANNICK ALLÉNO RESTAURANT  
LONDON