

PHIL HOWARD & BRETT GRAHAM

TUESDAY 27TH JANUARY 2015



PHIL HOWARD
THE SQUARE

6-10 BRUTON STREET
MAYFAIR
LONDON W1J 6PU

Telephone:
+44 (0) 20 7495 7100

Email:
reception@squareresaurant.com

www.squareresaurant.com



BRETT GRAHAM
THE LEDBURY

127 LEDBURY ROAD
NOTTING HILL
LONDON W11 2AQ

Telephone:
+44 (0) 20 7792 9090

Email:
info@theledbury.com

www.theledbury.com

CHANTILLY OF OYSTER, TARTARE OF SEA BREAM, CUCUMBER,
ENGLISH WASABI AND RADISH **(BRETT & PHIL)**

Laurent-Perrier, Ultra Brut, Tours-Sur-Marne, Champagne, France, NV

WHITE BEETROOT, BAKED IN CLAY, ENGLISH CAVIAR,
SMOKED AND DRIED EEL **(BRETT)**

Riesling Trocken, Sybille Kuntz, Mosel, Germany 2010

POT ROASTED CAULIFLOWER, PÉRIGORD TRUFFLE,
LARDO DI COLLONATA AND RAMSHACKLE **(PHIL)**

Encruzado, Quinta dos Roques, Dão, Portugal 2011

BARBEQUED MONKFISH, BROWN BUTTER, AGED CEPS,
BONE MARROW AND SEA KALE **(PHIL)**

Puligny-Montrachet, Domaine Alain Chavy, Burgundy, France 2012

HERDWICK LAMB, SALT BAKED KOHLRABI, PADRON AND GARLIC **(BRETT)**

Château Haut Bergey, Pessac Léognan, Bordeaux, France 1998

LEMON VERBENA, BURNT MERINGUES, PASSION FRUIT CURD
AND OLIVE OIL **(BRETT)**

Moscato d'Asti, Pio Cesare, Piedmont, Italy 2013

RHUBARB, BLOOD ORANGE, VANILLA, SAUTERNES **(PHIL)**

Château Petit Vedrines, Sauternes, Bordeaux, France 2001

For their invaluable support our thanks go to this evening's sponsors

GAGGENAU

NORTHCOTE 2015
Obsession
15 YEARS OF CULINARY MAGIC