

Obsession

ANDONI LUIS ADURIZ MUGARITZ

Thursday 26th January 2006

ROASTED SCALLOPS AND TUBERS

covered with amaranth and winter purslane,
with a clay and truffle juice dressing

Albarino, Rias Baixas Lagar de Cerver - Spain - 2004
175ml Glass £5.50 Bottle £31.25

~ ~

Crushed Potatoes, broken eggs and a "VEGETABLE COAL"
dressed with "a garlic protein".

~ ~

COD CHEEK AND TRIPE STEW.

Crouton-like *sopako*, tomato and spicy parsley *pistou* soup
Clos Mireille, Cotes de Provenance - Domaines Ott, France - 2001
125ml Glass £7.40 Bottle £42.85

~ ~

TOASTED FOIE GRAS EXCALOPE.

Fresh soya and Thyme Cream Skimmed Yeast emulsion
Jurancon, Vendanges Tardives, Dom Cauhape, France - 2002
70ml Glass £5.20 Bottle 37.5cl £22.95

~ ~

Reproducing an aroma from our environment:

ROASTED LAMB SHOULDER . Shredded sweat garlic,
chlorophyll whipped with hazelnut oil
[*Oxtalis acetosella*], and toasted hazelnuts.

San Vicente, Tempranillo-San Vicente, Rioja, Spain - 1994
175ml Glass £19.00 Bottle £74.95

~ ~

FRENCH TOAST SOAKED IN EGG YOLK, SAUTE BROWNEED AND CARMELISED

accompanied by an ice cream handmade with raw sheep's milk

~ ~

A CYLINDER OF CHOCOLATE ICE CREAM

accompanied by a cream of almonds, another chocolate and lime
Rasteau, Vin Doux Naturel, Rhone, Domaine de Trapadis, France - 2001
100ml glass £7.40 Bottle 50cl £35.75

Glass package £44.50 Bottle package £207.75

Evening's Sponsors;

