

# The Kitchens

## Valentine's Day at Peter Street Kitchen

**Monday 14<sup>th</sup> February 2022**

Four plates and a glass of Moët & Chandon Rosé - £85 per guest

### To Start

Salmon tartare with shiso soy

Beef tataki with truffle ponzu

Crispy duck and pomegranate ensalada with papaya chilli dressing

Courgette tataki with truffle ponzu v

### Second Course

Crispy peppered calamari with tequila lime sauce

Tiger prawn tempura with wasabi mayo and spicy ponzu

Mexican matchstick chicken with habanero

Roasted aubergine with goma glaze v

### Main Course

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt

28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus

Chilli-and-lemon-roasted baby chicken with goma-glazed greens

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale v

### Dessert

Kurīmu

Passion fruit creme brûlée with coconut sorbet and umeshu jelly

Bentō

Chocolate bento box with genmaicha ice cream v

**Baked white chocolate cheesecake**

with Moët & Chandon Rosé Impérial sorbet v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.