

# Tassili

## Menu

Nicolas Valmagna, Grand Jersey's Executive Chef and Luis Silvestre Sous Chef endeavour to provide you with a memorable evening of food and wine.

Nicolas takes his inspiration from a selection of his favourite dishes, combining balance, flavour and texture with seasonal produce and technical expertise.

We thank you for choosing to dine with us in Tassili.



AA Rosette Award for Culinary Excellence

# Tasting Menu

## ***Amuse-Bouche***

### **Orkney Scallop**

*Cucumber, oyster tempura, borage flowers, yuzu gel*

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### **Local Mackerel**

*Heirloom tomatoes, tomato essence,  
Moulin Cornille's virgin olive oil sorbet, Pedro Ximénez vinegar*

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### **Wild Turbot**

*Saffron risotto, cockle foam, mussels, sea vegetables, Exmoor caviar*

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### **Trenchmore Wagyu Beef Rossini**

*Summer garden vegetables, pan fried goose liver, black garlic, violet artichoke*

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### **Artisan Cheese Plate**

*Fruits and rosemary chutney*

*Quince jelly, honey truffle,*

*Lavosh and fruit loaf*

*(£15 supplement)*

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### **Bergeron Apricot**

*Pistachios sponge cake, apricot and rosemary mousse, apricot sorbet*

*£75 per person*

*Sommelier's choice of five paired wines £45 per person*

*All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of our team.*

*Prices include GST.*

# From the Garden

## *Amuse-Bouche*

### **Sainte Maure de Touraine Goats Cheese**

*Compressed cucumber, Kalamata olives, yuzu gel*

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### **Three Oaks Tomatoes**

*Heirloom tomatoes, Burratta foam*

*Moulin Cornille's virgin olive oil sorbet, Pedro Ximénez vinegar*

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### **Jersey Royals**

*Smoked Jacket potatoes, summer truffle, pepper dulce, wild chive froth*

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### **Summer Garden Vegetables**

*Black garlic, Granny Smith apple, violet artichokes, salt baked celeriac*

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### **Artisan Cheese Plate**

*Fruits and rosemary chutney*

*Quince jelly, honey truffle*

*Lavosh and fruit loaf*

*(£15 supplement)*

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### **Lemon Cheesecake**

*Bergamot compote, Brittany biscuits, lemon meringue, basil sorbet*

*£70 per person*

*Sommelier's choice of five paired wines £45 per person*

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