

French Regional Dinner Series 2022 by Bistro St Jacques

The South West - Aquitaine/Pyrénées
Thursday 21st July, bookings from 6pm
Menu 95, 5 matching wines 75

Amuse Bouche

(Surprise, based on organic seasonal fruit or vegetables available)

Entrée

Squid stuffed with Basque pork blood sausage, espelette spiced tomato sauce

Plat Principal

Venison tenderloin with fondant potato & sauce Perigeaux (black truffle+Madeira)

Fromage

Ossau-Iraty with fresh walnuts, honeycomb & seasonal fruit

Dessert

Tarte aux noix à la Masseube – fresh walnut tart with poached pears & vanilla bean & bay leaf ice cream