

**Unearth the flavours of black truffle this winter
at Alain Ducasse at The Dorchester**



Uncover the subtle nuances of the tuber melanosporum with the Black Truffle Menu from Alain Ducasse at The Dorchester.

Executive Chef Jean-Philippe Blondet has created a delightful menu using the best seasonal produce to enhance and celebrate the flavours of this unique ingredient.

“I find black truffle fascinating, with such powerful aromas yet fine subtleties. I like to work with classic combinations featuring scallops or lobster, but also move into less expected ones. Black truffle, to me, embodies the richness of winter.”

The seven course menu brings to life the intense earthy flavours of this delicate ingredient with dishes including the ‘Seared duck foie gras with Jerusalem artichoke’, the ‘Cookpot of leek and agria potato’ and a ‘Jaune des Landes’ chicken ‘demi-deuil’. The menu culminates with a refined ‘Pear composition’.

The Black Truffle menu will be served for lunch and dinner, from Wednesday 10th January until March (depending upon seasonal availability), priced at £280 per person.

For booking inquiries, please contact the reservations team on +44 (0)207 629 8866 or via email:

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