

# JAMIE ROGERS: GASTRONOMIC VISION

Now I know some say that the food at **Twenty Seven** is as good as it gets, but throughout the year I have to keep the menu practical, appealing to locals, staying viable, and trying to be in some small way profitable.

This **gastronomic evening** will be a night of no rules, bringing you (as always) produce from the best suppliers with the best ideas.

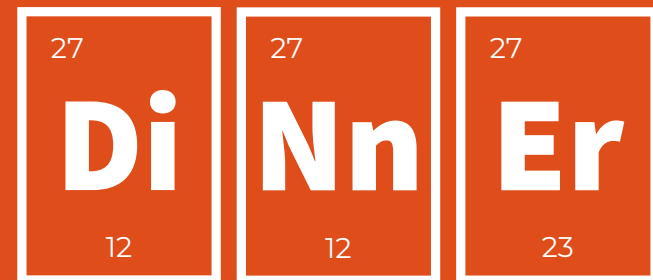
I will introduce every course, talk you through each one, and the stories behind them, and because of this the night will be capped to keep the quality high.

*Jamie x*



*Twenty seven*

G A S T R O N O M Y



27devon.co.uk/events

01548 288 847

BOOK NOW

## DRINKS PAIRING

OPTIONAL £100PP

Why not expand the palate pleasing to include the perfect drinks pairing?

Alongside our carefully curated wine list, our guest mixology expert will be on hand to prepare a selection of **special cocktails** for the evening.

Starting with a very special martini and finishing with a smoked bacon old fashioned, push the boundaries even further.



## DINNER IS SERVED

£150PP

Jamie has prepared a special tasting menu, which will be the exclusive menu served on Tuesday December 12. Service will begin at 5PM with the last booking at 8PM.



## Gastronomy Dinner

£150pp

### Canapés on arrival

*Crab Mr Whippy ~ beetroot  
& goat's curd macaron ~  
wood pigeon Kiev*

### ONE

Scallop  
*Oscietra caviar, yuzu,  
buttermilk*

### TWO

Foie gras  
*Parfait, grape, brioche*

### THREE

Smoked Salcombe lobster  
*Ravioli, fermented garlic  
puree, XO sauce*

### FOUR

Wagyu beef  
*White truffle, Jacob's ladder,  
smoked bone marrow*

### FIVE

Sauternes magnum  
*Sake marinated plums, 24  
carat gold leaf*

### SIX

70% chocolate  
*Mani olive oil, truffle, foie  
gras ice cream*

### To finish

Coffee, tea or digestif  
*Warm donuts, dulce de  
leche sauce*