



*Head Chef Richard Allen and his highly trained kitchen team strive to create dishes that execute a sound balance of flavour and texture produced with care and imagination.*

*All our seafood is sourced using day boats from the waters surrounding Jersey by Louis Jackson and his team at the Fresh Fish Company.*

*Vegetable produce, micro salads and fresh herbs our Chefs use on a daily basis are from the on island quality supplier Fungi Delecti of Trinity.*

*Wild flowers and wild shoots where used are handpicked daily from the island's woodlands and coastal paths.*

*A warm welcome awaits and we hope you enjoy your Culinary experience at Tassili.*

*Please inform us of any allergies or dietary requirements.*

*Richard Allen*  
**Tassili Head Chef**

*Thierry Kamette*  
**Restaurant Manager**

# Tasting Menu

*Amuse Bouche*

*Foie Gras Parfait  
Red Wine, Spiced Pear and Pain d'Épice*

*Langoustine Tortellini, sauté bay scallop  
tomato jelly, scallop essence*

*Roast loin of venison  
Haunch Bubble and Squeak, celeriac pave  
Baby turnips and poached new season onions*

*Warm Bouton d' Oc Beignet  
Waldorf salad, Celery and Apple Sorbet  
Apple blossom*

*Clementine foam*

*Caramelised Armagnac Tart, golden raisin ice cream  
Sticky date and salted caramel pudding*

**£65.00 per person**  
*Price Includes GST*

***Tasting Menu is only available for the entire table and dishes can not be substituted***

## **Starters**

### **Scallops**

*Sauté of Jersey Bay scallops, Confit Smoked Pork Belly  
Roasted cèpes, cèpe purée, scallop essence*

### **Goat Cheese**

*Warm Bouton d' Oc Beignet  
Waldorf salad, Celery and Apple Sorbet, Truffle Dressing  
Apple blossom*

### **Foie Gras**

*Foie Gras Parfait  
Red Wine, Spiced Pear and Pain d'Épice*

### **Pigeon**

*Roast Anjou pigeon breast, Leek and Potato Gratin  
Vichyssoise Foam, pastilla of the leg, Leek Vinaigrette*

### **Tuna and Octopus**

*Sesame Scented Tuna Tartar, Aromatic Braised Octopus  
Water melon Vinaigrette, Oyster Tempura*

## **Main Courses**

### **Lemon Sole**

*Lemon Sole, Jersey Mussel Fricassée  
Channel island Samphire, Poached Grapes, chancre Crab 'Bon Bon'*

### **Venison**

*Roast loin of venison  
Haunch Bubble and Squeak, celeriac pave  
Baby turnips and Poached New Season Onions*

### **Sea bass**

*Langoustine tortellini, Tomato Jelly, basil shoots, confit tomato  
Shellfish Essence  
(£3.95 Supplement)*

### **Rabbit**

*Roast loin of farmed Rabbit  
Jambonette of the Leg, Confit Potato, oyster mushrooms  
Sweet corn purée, dry roasted sunflower seeds*

### **Squash**

*Pathivier of butter nut squash and jersey blue cheese  
Baby spinach and truffle*

## **Desserts**

### **Blackberry**

*Steeped Jersey blackberries, Sorbet and jelly  
Almond milk panacotta, Almond tuille*

### **Armagnac Tart**

*Caramelised Armagnac Tart, golden raisin ice cream  
Sticky date and salted caramel pudding*

### **Rhubarb**

*A Tasting of Rhubarb*

### **Coffee Sundae**

*Coffee Brownie, White Coffee Ice Cream  
Latte Mousse, Amoretti Crumbs*

### **Cheese**

*A Selection of British and Artisan Cheeses, Fruit and Nut Bread  
Pear Chutney, quince jelly, confit figs and Celery  
(£3.00 Supplement)*

**Three Courses £47.00**

*Prices Includes GST*