

SIR JOHN SOANE'S MUSEUM FOUNDATION

VISIONARIES

Gala Dinner Menu

29 SEPTEMBER 2016

ROASTED HEIRLOOM CARROT SALAD

*Roasted Plum Puree, Sheep's Cheese,
Dandelion and Lime Vinaigrette*



RAINBOW ROOM FILET MIGNON

*Truffle Cauliflower Puree, Asparagus, Mushrooms,
Madeira Shallot Jus*



NEW YORK DUET

*Candy Bar: Chocolate Sable Crunch, Peanut
Praline, Maple Pastry Cream*

and

Cinnamon Sugar Beignet with Apple Compote



Touraine Sauvignon Blanc,

Domaine Paul Buisse, Loire, France

Hanging Vine Parcel 3 Cabernet Sauvignon

Lodi, California

