

TANTE MARIE

Culinary Academy



Adam Byatt at Tante Marie
Executive Chef and Director
Trinity Restaurant
Wednesday 21st March 2012

Adam Byatt is the multi award winning chef and proprietor of Clapham's Trinity restaurant. Adam opened his first restaurant, Thyme, in Clapham in 2001 and quickly earned a reputation as one of London's most exciting new chefs. After winning virtually every award possible, Thyme moved into central London before returning to his roots in Clapham in 2006. As well as being awarded 3 AA rosettes in only its second year, Trinity has been awarded AA Restaurant of the Year and Time Out's Best Local Restaurant award.

Adam is now a regular on BBC 1's Saturday Kitchen and has just published his first book – How to Eat In. With an inspired take on modern European cuisine, Adam's food has made him one of the country's truly great chefs and his new book, How to Eat In is a true reflection of this. Adam will be doing a morning and afternoon demonstration and we are delighted to welcome him to Tante Marie.

The menu for Adam's demonstration follows...

Menu

Brioche
Homemade Butter
Radishes, Smoked Cods Roe

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Salad of Baby Beets, Fresh Curd and Smoked Aubergine

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Baked Seabass, Blood Orange, Clams and Braised Endive

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Venison Wellington, Creamed and Caramelised Cauliflower

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Chocolate Cremosa, Orange Curd, Fennel Salt