

Four Seasons Hotel George V Paris: Sea Bass with Buttermilk

The Four Seasons offers an idyllic ‘American in Paris’ experience. The handsome lobby is decorated with gorgeous arrangements by floral designer Jeff Leatham, and the atmosphere offers the perfect hybrid of courtly old-world charm and North American efficiency, with a décor scheme of fresh floral patterns and a lovely pastel color palette. The restaurant, Le Cinq, is one of the best in Paris.

INGREDIENTS (serves four)

- 4 escalopes of sea bass (about 110 g each prepared by your fishmonger)
- 40 g lumpfish roe (4 heaped teaspoons)
- 500 g butternut squash
- 100 g of buttermilk
- 50 g cream
- A good pinch of salt, freshly ground pepper

PREPARATION

- Peel the squash and cut it into cubes. Roast in the oven for about 30 minutes at 180°C (350°F).
- Mash it or purée it with a little salted butter. Mix the milk, cream and salt. Bring to the boil and then blend until foamy. Heat a little oil in a frying pan over high heat.
- Add the sea bass and cook for two minutes on one side, so as to lightly brown it. Put a little squash on each plate. Add the fish, coat with a little sauce.
- Add a twist of the pepper mill and finish with the lumpfish roe.



Photo courtesy Le Cinq @Jean-Claude Amiel (left); Four Seasons @Guillermo ANIEL-QUIROGA