

Pierre II

CHINESE NEW YEAR FIREWORKS DINNER MENU by Pierre Gagnaire 2016

\$2,088

Pascaline and corolla of scallops, diced of daikon turnip, black truffle Melanosporum  
Jelly of Jerusalem artichoke.

Pan-sautéed Langoustine, wrapped with smoked lard powder;  
Lace biscuit, veiled of colonnata.  
Cucumber foam.

Cannelloni of wild seabass/ caramelized salsify;  
Snails and lard from Bigorre; nettle purée with watercress.

Braised Dover sole with oyster and green curry.  
Mashed broccoli.

Burrata ice cream, pink champagne granite, lemon wurtz.

Medallion of venison with Timut pepper, syrup of red beetroot with blackcurrant;  
Diced of mango and pumpkin with cinnamon.  
Traditional jugged, gnocchi of Puy green lentils and braised turnips.

Truffle brie de Meaux cheese, grapes juice.

Pierre Gagnaire's grand dessert.