

SUMMER TASTING MENU by Pierre Gagnaire 2013

\$1,988 with wine pairing \$2,988

Crab meat, baby squids and cucumber coated with button mushroom jelly. Stuffed brioche with spider crab and grapefruit. Sardine infusion, olive oil sherbet.

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Poached line-caught seabass lightly salted with fresh herbs; Eggplant and coarsely chopped tomato; emulsified green bell pepper juice.

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Barloti coco beans timbale thickened with velvety foie gras/green curry soup, Pan-sautéed girolles mushroom with fresh almond.

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Blue lobster aiguillettes almost raw; Summer cabbage with parmesan/pistachio/raspberry powder.

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Poached egg wrapped in a lettuce leaf, new potatoes *Demi-Deuil*; Black truffle Melano-Sporum/black garlic cream.

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Roasted rump of veal flavoured with oregano; sweet onion purée with smoked lard. Tiny artichoke poivrade, arugula and celery sticks; Minted garden peas ice-cream.

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Roasted goat cheese with rhubarb, elder honey/aged white balsamico vinegar. Fourme d'Ambert, stuffed Bergeron apricot with ricotta.

Ossau-Iraty and aged Cantal, celeriac cream; Izarra granita.

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Pierre Gagnaire's grand dessert.

Selection of wine:

2009	Hárslevel, Expression, Holdvölgy Estate, Tokaji, Hungary
2007	Weingut Bründlmayer, Grüner Veltliner, Alte Reben, Kamptal, Austria
2011	Saint-Joseph, Stephane Montez, Vignobles du Monteillet, Rhône Valley, France
1988	Chambolle Musigny, Premier Cru, Domaine Joseph Drouhin, Burgundy, France
1963	Taylor's, Tawny 50 years old Port, Mandarin Oriental Release, Portugal
NV	Pineau des Charentes, "Ugni blanc", Domaine Guy Lhérault, Charente, France