

Pierre II

“Le French GourMay” Tasting Menu
7 Course \$1,588
With Wine Paring \$2,588



Lyons black olive jelly: red bell pepper “bavarois”, piquillos, tuna belly, French bean salad.

White asparagus, fine poultry mousse, fresh herbs ravioli, morel mushroom in cream sauce.

Blue lobster “fricassée” with Muscat from *Beaumes-de-Venise*, onion tops and lemon flavoured potato cream.

“Caillette ardéchoise” (Minced pork and green vegetable sausage), grey snail; red sauce.

Fennel broth with caraway, garden peas, cured ham, squid and red mullet
Roasted fresh goat’s milk cheese with rosemary, anchovy, lamb’s lettuce.

“Aiguillette” of duck/roasted foie gras, cherry bigarade sauce
Green cabbage, braised carrot with lavender honey. .

Richerenches parfait, pine nuts with salt and pepper
Assortment of *Rhône valley* fruits’ sherbets
Soaked biscuit with *Côtes du Rhône* brandy, chestnut Chantilly.

Wine selection:

2011 Côtes-du-Rhône, Pontcin by Chateau Grillet, Rhône Valley, France
2008 Lirac, Cuvée La Reine des Bois, Domaine de la Mordorée , Rhône Valley, France
2007 Vacqueyras, Un Sang Blanc, Domaine le Sang des Cailloux, Rhône Valley, France
1997 Côte Rotie, La Mordorée, Maison M. Chapoutier, Rhône Valley, France
2004 Condrieu, Ayguets, Cave Yves Cuilleron, Rhône Valley, France