

Pierre Gagnaire's grand dessert.

## NEW YEAR'S EVE MENU by Pierre Gagnaire 2013

\$4,588

Jellified grey shrimp infusion/jerusalem artichoke cream Thick round slice of raw onion, thinly sliced green apple; quenelle of caviar, hazelnut Pearl and Vodka granita with a dash of champagne, cucumber. Corolla of scallops: pumpkin soup, golden turnip and cuttlefish Sea urchin bisque. \* \* \* \* \* Thick seabass steak Saint-Germain with oyster, fresh ginger. \* \* \* \* \* \* Black truffle "au-gratin", swiss chard, haddock and razor clams Perigueux sauce. \* \* \* \* \* \* Grilled langoustine, truffled craquotte potatoes Rhubarb/leek sticks with white balsamic vinegar. \* \* \* \* \* \* Foie gras soup, cepes mushroom and chesnut Ringo Starr tartlet. \* \* \* \* \* Medallions of doe\* with juniper berries, red cabbage and blackcurrant marmalade with smoked lard Grand-Veneur stew, green lentils gnocchi Apple ice-cream with cinnamon, apple syrup with holly «eau-de-vie». Thin slices of aged Comté cheese, yellow wine syrup, quince paste. \* \* \* \* \*

\*Any game dishes may contain traces of a lead shot