

SUMMER TASTING MENU by Pierre Gagnaire 2013

\$1.988

Crab meat, baby squids and cucumber coated with button mushroom jelly. Stuffed brioche with spider crab and grapefruit. Sardine infusion, olive oil sherbet. * * * * * Poached line-caught seabass lightly salted with fresh herbs; Crispy eggplant and coarsely chopped tomato; Emulsified green bell pepper juice. * * * * * Barloti coco beans timbale thickened with velvety foie gras/green curry soup, pan-sautéed girolles mushroom with fresh almond. * * * * * Blue lobster aiguillettes almost raw; Summer cabage with parmesan/almond/raspberry powder. * * * * * Poached egg wrapped in a lettuce leaf, new potatoes Demi-Deuil; Black truffle Melano-Sporum/black garlic cream. * * * * * Roasted rump of veal flavoured with origano; sweet onion purée with smoked lard. Tiny artichoke poivrade, arugula and celery sticks; Minted garden peas ice-cream. * * * * * Roasted goat cheese with rhubarb, elder/honey/aged white balsamico vinegar.

Pierre Gagnaire's grand dessert.

Fourme d'Ambert, stuffed Bergeron apricot with ricotta. Ossau-Iraty and aged Cantal, celeriac cream; Izarra granita.