



TWIST
BY PIERRE GAGNAIRE

DESSERTS

15

MACAROON

Macaronade Sablé, Cheesecake Mousseline
Lemon Water, Pomegranate, Grapes

ROSE MERINGUE

Vanilla Chantilly, Chartreuse Parfait
Dragon Fruit, Orange & Strawberries Salad

BISCUIT SUCCÈS

Praliné Cake, Dried Grapefruit Leaf, Black Sesame Ice Cream

TANZANIAN CHOCOLATE

Chocolate Ganache Bar, Coffee Granité, Caramelized Hazelnuts

GRAND DESSERT PIERRE GAGNAIRE

24

Five Desserts Inspired by French Traditional Pâtisseries

Coffee Parfait, Lemon Biscuit, Coffee Agar Vail,
Baileys and Kahlua Crème Anglaise

Autumn Fruits Marmalade, Pistachio Parfait and Almond Tuile

Honey Orange Gelée, Shortbread, Mango and Passion Fruit,
Fromage Blanc Ice Cream

Cassis, Sorbet, Wurtz, Marmalade with Cane Sugar,
Pink Peppercorn Opaline

Chocolate Gateau with Golden Raisins and Amarena Cherries

THE CHEESE COURSE

25

SELECTION FROM THE CHEESE SHOP, R.KENT TORREY CA

Seasonal Chutney, Caramelized Dried Fruits

Pear Ice Cream with Gorgonzola

Hazelnut Powder, Cherry Marmalade