



TWIST
BY PIERRE GAGNAIRE

DESSERTS

CHOCOLATE SOUFLÉ 25.

Chocolate Amaretto Soufflé, Guanaja Chocolate Ganache,
Pistachio Parfait, Panna Cotta with Limoncello Gelee,
Raspberry Coulis

LATOURE 18.

Manjari Chocolate Biscuit, Cheesecake and Praline Mousseline,
Hazelnut Crunch, Blackcurrant Sorbet,
Sicilian Pistachio, Hazelnut, Almonds

CHICO-CHICA 19.

Grapefruit Marmalade, Candied Aloe Vera, Mango,
Pinot Grigio Gelée, Cinnamon Chantilly, Pear Liquor Sorbet,
Coffee Tuile, Vanilla Marshmallow

SIMONE 18.

Roasted Pineapple with Pink Peppercorn, Kirsch Parfait Bar
Coated in Dulcey Chocolate
3 Dacquoise: Olive Oil and Lemon, Licorice, Raspberry Rose

DESSERTS

GRAND DESSERT 26.

Selection of Five Creative Desserts

Lemon Cheesecake, Almond Nougatine,

Manjari Chocolate Sauce

Upside Down Raspberry Tart, Elderflower Pastry Cream

Cinnamon Apple Coufide, Calvados Caramel Sauce,

Apple Ice Cream

Chartreuse Parfait, Glace Royale

Passion Fruit Battenburg, Candied Grapefruit, Rambutan,

Pineapple

THE CHEESE COURSE 30.

SELECTION FROM THE CHEESE SHOP,

KENT TORREY - CARMEL BEACH, CA

Selection of Homemade Condiments

Toasted White Chocolate and Coffee Bread