



TWIST  
BY PIERRE GAGNAIRE

# D E S S E R T S

## CHOCOLATE SOUFLÉ 25.

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

## LATOUR 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*

Raisins and Aloe Vera with Licorice Kaffir Lime Vodka Coulis,  
Basil Lime Sherbet

Coconut Panna Cotta with Elderflower Cream, Frozen Heering  
Pineapple

Apple Tatin with Calvados Caramel Sauce, Vanilla Ice Cream  
Manjari Parfait, Almond Nougatine, Bitter Chocolate Foam

Grand Marnier Hibiscus Gelée, Saffron Cake, White Almond  
Paste

## THE CHEESE COURSE 30.

SELECTION FROM THE CHEESE SHOP,  
KENT TORREY - CARMEL BEACH, CA

Selection of Homemade Condiments

Toasted White Chocolate and Coffee Bread