TWIST

BY PIERRE GAGNAIRE

www.mandarinoriental.com/lasvegas +1 888 881-9367

DESSERTS 15

MACAROON

Macaronade Sable, Cheesecake Mousseline

Lemon Water, Pomegranates & Fresh Grapes

COQUE ROSE

Meringue Cup, Borbon Vanilla Chantilly, Chartreuse Parfait

Dragon Fruit, Orange, Strawberries

BISCUIT SUCCÈS

Praline Cake, Dried Grapefruit Leaf ;

Black Sesame Ice Cream

TANZANIAN CHOCOLATE

Chocolate Ganache Bar, Coffee Granite,

Caramelized Hazelnuts

GRAND DESSERT PIERRE GAGNAIRE 24

Five Desserts Inspired by French Traditional Pâtisseries

Declination of Raspberries

Biscuit Moelleux & Green Tea Ice Cream, Sweet Wine Gelée

Black Chocolate Ganache, Milk Caramel Ball
Baileys & Coffee Granite

Cherry Soup, Prune Cream & Cassis Sorbet, Meringue

Peach & Apricot Compote with Rosemary
Pistachio Sugar Leaf & Orange Almond Cream

THE CHEESE COURSE 25

SELECTION OF THE CHEESE SHOP, R.KENT TORREY CA
Seasonal Chutney, Caramelized Dried Fruits
Pear Ice Cream with Gorgonzola
Hazelnuts Powder, Cherry Marmalade

Noble One, Semillion, Australia, 2006 ***25***