



TIWIST  
BY PIERRE GAGNAIRE

## DESSERTS

### CHOCOLATE SOUFFLÉ 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 Liqueur 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