



TIWIST  
BY PIERRE GAGNAIRE

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“Cuisine does not measure itself  
in terms of tradition or modernity.  
One must read in it the tenderness  
of the chef.”

A handwritten signature in black ink that reads "Pierre Gagnaire". The signature is fluid and cursive, with a prominent flourish at the end of the name.

Pierre Gagnaire-

Chef Propriétaire  
Chef de Cuisine  
Directeur du Restaurant  
Sommelier

Pierre Gagnaire  
Ryuki Kawasaki  
Jerome Astolfi  
Will Costello

# “ GRAND TASTING MENU ”

## SEA URCHIN MOUSSELINE WITH CAVIAR

Gelée of Bonito and grilled Onion Infusion  
Olive Oil seasoned Salsify Spaghettini

## LOBSTER FRICASSE WITH KAFFIR LIME AND ENOKI

Baby Carrots Stew  
Sweet Wine and Green Tea Butter

## ROASTED FOIE GRAS

Coffee and Chestnut Velouté, Prune and Porcini

## \*PEPPERED AMERICAN WAGYU BEEF

Piquillos purée and diced Turnip  
Sauce Violine  
Dauphine Potato and Speck Ham

## GRAND DESSERT PIERRE GAGNAIRE

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

## FOUR COURSE TASTING MENU 135

CLASSIC WINE PAIRING 70, GRAND PAIRING 135

## FIVE COURSE TASTING MENU 155

CLASSIC WINE PAIRING 85, GRAND PAIRING 160

LUCKY NUMBER SEVEN PAIRING 777 « INCLUSIVE OF FOOD ANDWINE »

\* THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB MILK, POULTRY OR SHELLSTOCK REDUCES THE RISK OF FOOD BORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

# “ A L A C A R T E ”

## A P P E T I Z E R S

### \*ROYAL OSSETRA CAVIAR 220

1oz Russian Sturgeon Caviar  
Traditional Accompaniments - Mimosa Egg, Onion, Capers and Whipped Cream  
French Mini Blinis

### SUMMER 36

Chanterelle Soup, Summer Vegetables  
Stuffed Rabbit Saddle, Baby Artichoke and Nougatine  
Fresh Herb Jus with Black Olives  
White Port Custard with Burgundy Truffle  
Mozzarella Ice Cream and Zucchini with Mint

### HUDSON VALLEY FOIE GRAS 40

Tandoori-Foie Gras Ice Cream and Consommé with Mango  
Pan-Seared Foie Gras, Sauce Bigarade, Red Cabbage Marmalade with Cassis  
Roasted Almond Tuile  
Ringo Starr Shortbread  
Baby Spinach Salad with Almond Powder

### LANGOUSTINE 46

Seared, Terre de Sienne Spice, Green Lentil and Golden Apple  
Ravioli – Zézette Bouillon  
Grilled – Pepper and Fleur de Sel, Jus with Golden Raisin

### PIERRE’S SALAD 25

Mesclun and Herb Mix inside Brik Dough Fence  
Beets, Orange, Goat Cheese and Caramelized Pecan Nuts  
Hazelnut Vinaigrette

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# “ A L A C A R T E ”

## M A I N C O U R S E

### THE SEA / LA MER

#### MAINE LOBSTER 68

Lobster Fricassée Turner  
Chantilly Lace  
Green Apple, Cucumber Gel, Rillette

#### LINE-CAUGHT EUROPEAN WILD LOUP DE MER 65

Poached Sea Bass Fillet with Grilled Lemon, Carrots and Pomegranate  
Diced Shrimp, Arugula Purée  
Tarbais Beans with Chorizo

#### ORA KING SALMON 48

Grilled Salmon Loin, Orange Reduction and Green Peppercorn Graze  
Salad of Fennel, Grapefruit and Paris Ham, Cucumber Gelée with Dill

### THE EARTH / LA TERRE

#### MUSCOVY DUCK 54

Thin Sliced Green Peppered Duck Breast with Whisky Jus  
Caramelized Pear with Pine Nuts  
Eggplant Cannelloni with Duck Confit

#### \*SUPERIOR FARM LAMB FROM COLORADO 54

Roasted Lamb Rack with Aromatic Herbs  
Sliced fillet and served on Onion Soubise with Tamarind  
Garlic Croquette and Turmeric Onion Tempura

#### MARY'S ORGANIC FREE RANGE CHICKEN FROM CALIFORNIA 44

Shimizu Chicken Breast, Morel Cream and Grapefruit Confit  
Crispy Polenta, Snow Peas  
Tomato Otti Ice Cream

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# “ A L A C A R T E ”

## S T E A K

### \*SURF AND TURF

American Wagyu Fillet Mignon and Maine Lobster Tail 115

### \*USDA PRIME, NEBRASKA, CORN FED

Prime Strip Loin 12 oz 72

Prime Rib Eye 14 oz 76

### \*AMERICAN WAGYU PLATINUM, OREGON

Fillet Mignon 6.5oz 78

### \*JAPANESE WAGYU A5, KYUSHU, JAPAN

Strip Loin 8 oz 162

### SELECTION OF ONE SAUCE

Béarnaise

Bordelaise

Champs-Élysées

Twist BBQ

## ON THE SIDE 8

TURMERIC ONION TEMPURA

MASCARPONE CREAMED SPINACH

STEAMED VEGETABLES

POTATOE PUREE

PONT-NEUF POTATOES

## THE CHEESE COURSE 25

SELECTION FROM THE CHEESE SHOP, R.KENT - CAMEL BEACH, CA

Quince Paste, Honeycomb and Nut Bar

Toasted White Chocolate and Coffee Bread

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# “ V E G E T A R I A N M E N U ”

## BEETS AND ORANGE SALAD

Goat Cheese and Caramelized Pecan Nuts  
Hazelnut Vinaigrette

## PUMPKIN GNOCCHI

Baby Carrot Stew

## COFFEE AND CHESTNUT VELOUTE

Prune and Porcini

## CARNAROLI RISOTTO

Artichoke and Pine Nuts

## DESSERT PIERRE GAGNAIRE

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

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CLASSIC WINE PAIRING 70, GRAND PAIRING 135

## FIVE COURSE TASTING MENU 85

CLASSIC WINE PAIRING 85, GRAND PAIRING 160

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# DESSERTS

15

## MACAROON

Macaronade Sablé, Cheesecake Mousseline

Lemon Water, Pomegranate, Grapes

## ROSE MERINGUE

Vanilla Chantilly, Chartreuse Parfait

Dragon Fruit, Orange and Strawberry 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

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Autumn Fruits Marmalade, Pistachio Parfait and Almond Tuile

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

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