

# PIERRE GAGNAIRE'S GRAND DESSERT

Created by Pastry Chef Alexandre Brusquet, indulge in Pierre Gagnaire's final grand dessert, inspired by traditional French pastries, as a sweet finish to its 14-year tenure -

Made with fruits, chocolate and little sugary confections.

**\$290**

*Saint Remy de Provence*

Dacquoise, white ganache flavoured with olive, apricot coulis.

Peach-poached in verbena, almond milk cream, pink praline.

Around the strawberry

Jelly, brunoise, sorbet, basil seed.

Creamy chocolate, blackcurrant sorbet, chocolate crumble.