



TWIST
BY PIERRE GAGNAIRE

DESSERTS

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

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