

## GRAND TASTING MENU

\*Four Course Twist Menu \$140. Wine Pairing additional \$125. Six Course Pierre's Experience \$205. Wine Pairing additional \$175

### SUMMER

Citrus Fruit Jelly, Yellow Watermelon Compressed with Kaffir and Orange, Burrata Ice Cream with Campari, Tomato Jam, San Daniele Ham, Sylvetta Arugula.

---

### SALMON

Grilled Salmon, Lemon Gel with Dill, King Oyster Mushroom, Ikura, Sauce Ravigote, Corn Purée.

---

### Cheese Tasting

Selection of Three Creative Composed Cheeses. Optional \$20., with wine pairing additional \$20

---

### Pierre Gagnaire Dessert<sup>^</sup>

Selection of Three Creative Desserts. Selection of Five Creative Desserts.

---

### LOBSTER

Verbena Butter, White Rice Cream, Peach, Green Beans, Sesame, Lobster Tuile.

---

### ONION STANZA

Sweet Onion, Veal Sweet Breads, Paris Mushroom, Fresh Sorrel, Sauce of Foie Gras, Hazelnuts.

---

### LAMB A LA MILANAISE\*

Bok Choy, Cherry Tomato, Fennel, Yellow Circus Frisée, Jus with Mint. Polenta a la Romaine, Ratatouille Cream. Lamb a la Provencale.

---