

10 YEAR ANNIVERSARY MENU

To ensure an optimal dining experience, the entire table is required to enjoy one of chef 's tasting menus simultaneously.

Four Course Twist Menu \$140 | Wine Pairing additional \$125
Six Course Pierre's Spirit \$205 | Wine Pairing additional \$175

LANGOUSTINE

Mousseline with Manzanilla, Bean Sprouts, Golden Raisins, Shaved Cauliflower.
Grilled, TTB Pulp, Avocado Disc.
Tartare with Turnips, Sesame, Turmeric, Kombu Seaweed Gelée, Horseradish Celeriac Purée.
Seared, Lardo di Colonnata, Felicia.

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ZEZETTE

Tri-Colored Gnocchi of Pumpkin, Spinach and Beet.
Cod Cake with Roasted Pumpkin, Fines Herbs, Coconut.

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SCALLOP AND FOIE

Apple Purée with Calvados, Braised Shallot, Pearl Onion Crisp.

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JOHN DORY

Cooked in Malabar Citrus Butter, Coco Beans with Dried Tomato, PEI Mussels,
Saffron Velouté.

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SADDLE OF VENISON

Red Cabbage Marmalade, Black Currant, Cocoa Nib, Brussels Sprouts, Chanterelle,
Natural Jus with Rosemary and Juniper.

To Share:
Pear Gratin with Celeriac, Pecorino, Smoked Pork Belly, Caramelized Onion.
Grand Veneur Ice Cream, Pickled Mustard Seeds, Red Beet Syrup.

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CHEESE TASTING

Optional 20 - Selection of Three Creative Composed Cheeses.
With Wine Pairing Additional \$20

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PIERRE GAGNAIRE DESSERT

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

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