

VEGETARIAN TASTING MENU

Four Course Twist Vegetarian Menu \$89 | Wine Pairing
additional \$125
Six Course Pierre's Vegetarian Experience \$135 | Wine Pairing
additional \$175

QUINOA

Red Quinoa Salad, Avocado, Pineapple Mousse with Coconut.

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BELL PEPPER

Slow-simmered Leeks, Orange, Tri-colored Bell Peppers, Sunchoke with Mascarpone,
Sauce Pitchi.

 0

ZEZETTE BOUILLON

Pumpkin Gnocchi, Grilled Oyster Mushrooms, Roasted Ricotta Croquette.

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RISOTTO

Sweet and Sour Pan-sautéed Tomatoes with Basil, Parmesan Tuile,
Arugula, Sunflower.

 0

AUTUMN VOL-AU-VANT

Caramelized Onion Cream, Roasted Celeriac, Yellow Cauliflower with Turmeric, Swiss
Chard, Soy Beans, Quince Purée.

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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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