

Pierre II

Mushrooms, coquillages et crustacés Hong Kong 2009

\$1,688

Zezette infusion, mixed raw seafood and shellfish.

Royal urchin; sea urchin, seasoned mullet and salmon eggs.

Saint-Jacques:

Poached; served with melted endive and celeriac root marinated in saké.

Mousseline; turmeric, creamy Manchego cheese risotto; pear sorbet.

Tartare; Hudson raw vegetable soup.

White Alba truffle emulsion with Parmesan, tomato confit and garlic *sablé*.

Béchamel tuile.

Foie gras pot au feu with Morteau sausage and Gillardeau oysters.

Cauliflower florets with Cramone mustard.

Abalone roasted *à la diable*; crispy bacon.

Green Puy lentils gnocchi.

Obsiblu prawn curry, braised eggplant.

Cockles, Bouchot mussels, French beans in a cone.

Seaweed jelly, milk jelly with raifort, Etivaz Gruyère cubes, goat cheese dumplings. Pine nut powder.

Les desserts de Pierre Gagnaire

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