

Pierre II

Spring Tasting Menu by Pierre Gagnaire 2012

Red mullet coated in a jellified bouillabaisse: avocado sauce with chili, tuna tartare, grilled prawn.
Eggplant with anchovy on toast.

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Minted garden peas soup:
Green and white asparagus cocktail, tofu, broad beans, sweet green pepper and baby leek.

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Blue lobster "aiguillettes", green tea butter sauce; « rattes » potatoes preserve with lemongrass.
Lobster elbows with coral, fennel, crunchy radish and green mango.

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Corolla of warm gilt-head bream with « dulse » seaweed, slow-simmered tomatoes with candied lemon.

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Poached breast of farm hen from Bresse with spring aromatic;
Fresh morels with yellow wine; baby onions and carrots.

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Slice of Charolais laid on a crispy tartlet, olive oil sherbet and diced french beans.
Anneau de Vic-Bilh, green apple millefeuille.
Reblochon, date paste with roasted hazelnut, baby salad leaves seasoned with raspberry vinegar.

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Pierre Gagnaire's grand dessert.

7 Course Menu \$1,488
Menu with wine pairing \$2,476

Selection of wine :

2009	Château La Rose Bellevue, Cuvée Tradition, Bordeaux, France
2000	Domaine de Chevalier, Pessac Léognan, Bordeaux, France
2005	Château Pérenne, 1eres Côtes de Blaye, Bordeaux, France
2005	Château Talbot, Grand Cru Classé Saint Julien, Bordeaux, France
NV	Lillet, Podensac, Bordeaux, France