

Pierre II

**French May Menu by Pierre Gagnaire 2012**

**5 course menu \$1,188**

**With wine pairing \$1,888**

« Country-style Bordelais »

Grenier medocain.

Duck crackling.

Black pudding, apple compote with golden grapes.

Plain duck liver terrine, caramelized pear segment flavoured with Espelette pepper.

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Oyster broth with Graves white wine, slow-simmered leek with shallot; Tricandille bordelaise.

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Heart of fillet of beef, bordelaise-style chopped cepe mushrooms;

Beetroot syrup.

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Sauternes jelly, thinly sliced aged Comté and white chocolate pearl.

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Apple Chartrons tart.

Armagnac ice-cream, bitter fruit marmalade.

Wine Selections:

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

NV Lillet, Podensac, Bordeaux, France

Menu is available from May 3 until May 31. 2012.

*Prices are in Hong Kong dollars and subject to 10% service charge.*