



TIWIST
BY PIERRE GAGNAIRE

VALENTINE'S DAY CELEBRATION

TUESDAY, FEBRUARY 14TH, 2012

MAINE LOBSTER

Salad with Fresh Ginger & Lime, Sprayed Raspberry Vodka

Lobster Knuckle Aspic Gelée, Cold Lobster Bisque



CURRY DODO

Stewed Seasonal Vegetables, Curcuma Perfumed

Baby Spinach & Onion, Green Lentils with Sorrel



WILD BRITTANY LOUP DE MER

Oven Poached Fillet, Twisted Spanish Olive Oil Soy Sauce, Bok Choy, Lemongrass



USDA PRIME BEEF SURF N' TURF

Seared Beef Filet Served on Cuttlefish Carpaccio Glazed with Tarragon Reduction

Sevruga Caviar, Parsnip Purée & Green Cabbage



GRAND DESSERT

Love Macaron

Pear & Chocolate Ice Creams, Shaved Chinese Rhubarb

Cocktail Frankie

Venetian Meringue Biscuit, Lemon Juice and Mango Pulp

195 PER PERSON

350 INCLUDING WINE PAIRING

Please advise your server of any dietary requirements or allergies so we can accommodate your individual needs
Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of a food borne illness