

New Year's Eve Menu

Tuesday, December 31st 2019

Caviar cream / oyster jelly / smoked haddock –
Meat crab, clams and razor clams.

Scallop corolla brush over sea buckthorn clementine juice,
Pascaline of green curry.
Morrel velvety with macvin wine.

Pan sautéed langoustines *Terre de Sienne*,
Pink Roscoff onions marmalade with cider, caramelized salsify.

Roast duck foie gras, corn soup, perigueux sauce ;
“Demi deuil” salad.

Leg of milk-fed lamb from Pays basque scrubbed with sarriette and sweet garlic.
We smoked it lightly with vine stalk.
Cooking juice, lettuce stuffed with black garlic.

Pierre Gagnaire Desserts.



Esprit