

# VEGETARIAN TASTING MENU

Four Course Twist Vegetarian Menu \$89 | Wine Pairing additional \$130  
Six Course Pierre's Vegetarian Experience \$135 | Wine Pairing additional \$180

## FRUIT

Banana Mousse with Lime, Pink Grapefruit and Espelette Jelly,  
Cranberry Apple Sorbet, Marinated Fruit.



## CAULIFLOWER

Cauliflower Velouté, Turnips with Maple, Turmeric Roasted Cauliflower,  
Green Cauliflower Wasabi Emulsion.



## ONION SOUP

Braised Savoy Cabbage, Caramelized Onion Purée with Thyme,  
Country Bread Finished with White Aged Irish Cheddar.



## CAPPELLINI

Sage Pistou, Savory Corn Cream, Black Trumpets, Popcorn Powder, Parmesan Tuile.



## WHOLE BRAISED CHICORY

Golden Raisins, Morel Mushrooms, Clementine, Date Beurre Blanc.



## CHEESE TASTING

Optional 20 · Selection of Three Creative Composed Cheeses.  
With Wine Pairing Additional \$20



## PIERRE GAGNAIRE DESSERT

Selection of Three Creative Desserts.  
Selection of Five Creative Desserts

