



TWIST  
BY PIERRE GAGNAIRE

NEW YEAR'S EVE

Chef Proprietaire  
Chef de Cuisine  
Directeur du Restaurant  
Sommelier

Pierre Gagnaire  
Frederic Don  
Jerome Astolfi  
Will Costello

# FIRST SEATING

## AMUSE BOUCHE

Paris Mushroom Infusion, Pumpkin Ice Cream, Osetra Caviar and Vegetable Tart

## TERRINE OF HUDSON VALLEY FOIE GRAS

Dried Figs, Sauternes Cubes, Quince Paste, Stuffed Lettuce

## MAINE LOBSTER SALPICON

Mango, Pineapple and Apple Brunoise, Ginger Spiced Lobster Bisque

## GRILLED FILLET OF BEEF

Red Cabbage, Beet, Tamarillo Juice and Sarawak Black Pepper

## SIDES

### (FOR THE TABLE)

“Pomme Paille” Potatoes with Bacon

Grilled Young Onions

Mushroom Duxelle with Blue Cheese

Broccoli Purée with Horseradish

## GRAND DESSERT PIERRE GAGNAIRE

Berries and Red Wine Compote, Strawberries, Cassis Sorbet, Meringue, Orange Marmalade

Almond Panna Cotta, Caramelized Almonds, Apricot Compote

Saffron Roulade, Red Pepper Confit, Moscato Gelée, Vanilla Ice Cream, Strawberry Juice

Bailey’s Caramel, Duo of Chocolate and Gianduja Ganache, Hazelnut Nougatine

FOUR COURSE MENU 295

WINE PAIRING 120 ADDITIONAL

# SECOND SEATING

## AMUSE BOUCHE

Paris Mushroom Infusion, Pumpkin Ice Cream, Osetra Caviar and Vegetable Tart

## TERRINE OF HUDSON VALLEY FOIE GRAS

Dried Figs, Sauternes Cubes, Quince Paste, Stuffed Lettuce

## HADDOCK AND SCALLOP SOUFFLÉ

Leek and Endive Fondue, Black Truffle Sauce

## MAINE LOBSTER SALPICON

Mango, Pineapple and Apple Brunoise, Ginger Spiced Lobster Bisque

## SEA BASS LOIN IN CLARIFIED BUTTER AND GARLIC

Alba White Truffle and Basmati Rice Gratin, Baby Spinach

## GRILLED FILLET OF BEEF

Red Cabbage, Beet, Tamarillo Juice and Sarawak Black Pepper

## SIDES

### (FOR THE TABLE)

“Pomme Paille” Potatoes with Bacon

Grilled Young Onions

Mushroom Duxelle with Blue Cheese

Broccoli Purée with Horseradish

## GRAND DESSERT PIERRE GAGNAIRE

Berries and Red Wine Compote, Strawberries, Cassis Sorbet, Meringue, Orange Marmalade

Almond Panna Cotta, Caramelized Almonds, Apricot Compote

Saffron Roulade, Red Pepper Confit, Moscato Gelée, Vanilla Ice Cream, Strawberry Juice

Bailey’s Caramel, Duo of Chocolate and Gianduja Ganache, Hazelnut Nougatine

SIX COURSE MENU 525

WINE PAIRING 200 ADDITIONAL