

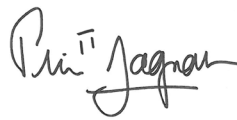


TITWIST
BY PIERRE GAGNAIRE

Sales tax is 8.25%
All parties of six or more will have a 20% service charge included.

www.waldorfastoria.com +1 888 881 9367

“Cuisine does not measure itself
in terms of tradition or modernity.
One must read in it the tenderness
of the chef.”

A handwritten signature in black ink that reads "Pierre Gagnaire". The signature is fluid and cursive, with a prominent initial 'P' and a long, sweeping underline.

Pierre Gagnaire-

Chef Propriétaire
Chef de Cuisine

Pierre Gagnaire
John Miranda

L U C K Y N U M B E R 7

A DEGUSTATION DESIGNED WITH THE WINE FIRST.

Our Wine Team and our Chef de Cuisine John Miranda create a unique menu inspired by the world's finest wines. Chef John then tastes and listens to the wine's description and creates a dish which would pair perfectly.

The wines included are always top notch examples of the world's finest wines. Didier Dagueneau, Château Haut-Brion, Angelo Gaja, Château Leoville Las Cases, Château d'Yquem, Kongsgaard "The Judge" Chardonnay and Domaine Huet Vouvray are all examples of current or previous wines. The menu is designed around seven courses which epitomize the season and are always changing based upon Chef's best ingredients.

If you are interested, we could always tell you about tonight's wines but the menu is always a surprise!

Chef John Miranda

SEVEN COURSE TASTING MENU WITH SEVEN WINES \$777

To enjoy and engage in the full experience of the 777 Menu, we require that each guest at the table orders the 777 Menu.

GRAND TASTING MENU

WATERMELON

Campari, Elderflower, Tomato Seeds, Burrata Ice Cream, Dill Blossom

SUMMER SQUASH CHAWANMUSHI*

Petite Summer Squash, Pea Tendrils, Crème Fraîche, English Peas
Uni, Smoked Trout Roe

SEARED FOIE

Summer Fruit Chutney, Grilled Savoy Cabbage, Cherry Coulis with White Balsamic
Black Currant Sorbet, Braised Rhubarb

SQUID AND PRAWN

Squid with Prawn Mousse, Prawn with Green Curry, Fregola with Red Currant
Bisque of Lobster

AMERICAN WAGYU*

Truffle, Artichokes, Celeriac, Spinach Velouté

ON THE SIDE:

Green Bean Salad
Potato Purée with Roasted Hazelnuts

PIERRE GAGNAIRE DESSERT

Selection of Five Creative Desserts

FIVE COURSE TASTING MENU 170.

Discovery Wine Pairing additional 95.

Grand Pairing additional 145.

SIX COURSE TASTING MENU 185.

Discovery Wine Pairing additional 105.

Grand Pairing additional 160.

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH
REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK
IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

A L A C A R T E

A P P E T I Z E R S

LANGOUSTINE* 56.

Carpaccio of Langoustine, Calamansi, Pickled Daikon, Daikon Purée, Mango Gel
Roasted Langoustine with Black Pepper, Shiso, Sylvestra Arugula, Nuoc-mam, Black Sesame
Langoustine Bavaroise, Cucumber Bubbles

PIERRE'S SALAD 31.

Mixed Greens, Summer Fruits and Summer Vegetables, Feuille de Brick
Assorted Cheese, Seasonal Condiments
Choice of Lemon Honey or Mango Vinaigrette Dressing

OYSTER* 41.

On the half Shell, Fresh Ginger, Yuzu, Enoki Mushrooms
Seabream Tartare, Grilled Kale, Greek Yoghurt with Espelette
Oyster Ice Cream, Smoked Red Beet Syrup, Unagi, Petite Carrots

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A L A C A R T E

A P P E T I Z E R S

CAVIAR CLASSIC* 250.

Ossetra Caviar, Chives, Whipped Cream, Onion, Eggs Mimosa, Capers, Blini

FOIE GRAS 50.

Foie Terrine, Sweet Wine Agar, Black and Golden Raisins, Turmeric Soubise, Pickled Onion
Roasted Foie Gras, Poached Artichokes, Bigarade, Honey Disc, Peach Jam
Brioche

CRAB 54.

Merus Coated in Seaweed Gelée, Mayo with Tequila
Crab Mousse, Hokkaido Scallop, Savoy Cabbage, Kalamansi Beurre Blanc
Ratatouille, Crab, Nori with Masago

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A L A C A R T E

M A I N C O U R S E

THE SEA / LA MER

SALMON 62.

Grilled Salmon Lacquered with Soy Caramel,
Preserved Red Bell Peppers, Baby Bok Choy, Cauliflower
Zucchini Flower, Roasted Ricotta with Star Anise
Salmon Tartare, Lemon Sorbet with Herbs, Grapefruit Gel with Chervil

LOBSTER 68.

Lobster Fricassee, Verbena Butter with Matcha, Spring Carrots, Lemongrass Air
Salad of Lobster Knuckles, Yukon Potato, Paris, Mushroom
Burrata Cheese Sorbet, Peach Coulis

TURBOT 76.

Roasted Turbot, Spring Onion, Fine Herbs, Coconut, Zézette Bouillon
Galette of Basmati Rice, Spinach, Caramelized Onions

DOVER SOLE 69.

Dover Sole Fricassee, Spinach Velouté, Sauce Gaya, Squid
Braised Fennel, Sauce Gribiche
Toasted Pine Nuts, Mache, Truffle Vinaigrette

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A L A C A R T E

M A I N C O U R S E

THE EARTH / LA TERRE

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GRIMARD FARMS DUCK* 67.

Black Currant Bigarade, Yellow Beet Purée with Honey, Roasted Red Endive
Duck Confit, Savoy Cabbage, Duck Jus
Pomme Gaufrette, Mortadella, Greens

IBERICO PORK CHOP 71.

Iberico Pork Chop Roasted with Sage, Sherry Glaze, Swiss Chard, Iberico Ham, Chanterelle
Tomato Salad, Anchovy, Green Olive Tapenade
Potato Purée with Espelette

NEW ZEALAND LAMB* 73.

Red Miso Vinaigrette, Eggplant Caviar with White Miso, Eggplant Chips, Shiitake
Hericot Vert, Bean Sprouts, Celeriac
Honeydew Gazpacho with Mint, Yoghurt Sorbet

STEAKS*

*Garnished with Corn Purée, Spinach, Pomme Dauphine, Pickled Onions,
Ravioli of Beef Cheek, Bacon Powder*

Choice of Sauce: Vigneronne / Béarnaise / Horseradish with Crème fraîche and Fine Herbs

USDA PRIME BEEF, NEBRASKA, 14OZ RIB EYE 81.

AMERICAN WAGYU, LINDSAY FARM, OREGON, 6.5OZ FILET MIGNON 84.

A5 JAPANESE WAGYU, KYUSHU, JAPAN, 8OZ STRIP LOIN 180.

ADD LOBSTER TAIL SUPPLEMENTAL +35.

SIDE DISHES

Creamed Spinach 11.

Steamed Vegetables 12.

Pommes Dauphine with Turmeric, Gaya Aioli 12.

Corn Gnocchi, Roasted Kernels, Pearl Onions, Arugula 13.

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“ V E G E T A R I A N T A S T I N G M E N U ”

PEAS WITH VERBENA

Sauternes, Tofu, Petite Turnip, Greek Yogurt with Honey

BRAISED FENNEL

Cream of Parmesan with Curry, Crème Fraîche, Belgian Endive

CRISPY EGG

Ratatouille, Leaf of Béchamel, Sauce Pitchi

POLENTA À LA ROMAINE

Tomato Marmalade with Rosemary, Kumquats, Fresh Herbs

SPINACH VELOUTÉ

Australian Black Truffle, Artichokes, Celeriac

Shallot Confit

PIERRE GAGNAIRE DESSERT

Selection of Five Creative Desserts

FIVE COURSE TASTING MENU 115.

Five Course Wine Pairing additional 95.

SIX COURSE TASTING MENU 130.

Six Course Wine Pairing additional 110.

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