



Aged Chevre Biscuits
Peeketoe Crab Doughnuts
Smoked Uni Tartlet
White Asparagus / Almond Crème

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Kampachi / Meyer Lemon / Persian Cucumber
Barigoule of Spring Artichoke / Ruby Shrimp / Snail
Caviar / Hearts of Palm / Sesame Waffle + **25 suppl.**

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Fingerling Gnocchi / White Asparagus / Morels
Black Bass / Scallop / Pistachio Pistou
Vadouvan Spiced Monkfish / Green Mango / Green Garlic

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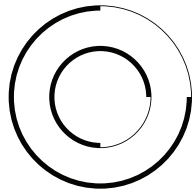
Sakura Pork / Maitake / Vin Jaune Sabayon
Jameson Spring Lamb / Avocado Crème / Sweetbread
Aged Wild Duck / Wild Canela for Two + **50 suppl.**

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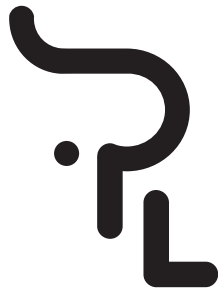
Avocado Soufflé / Lemongrass Ice Cream
Delice of Grand Cru Chocolate / Szechuan Pepper
Rum Baba of Wild Strawberries / Black Sugar Cream

The PL Spring Menu 95

The PL Spring Gastronomic Extravaganza 175



CHEFS
CLUB



PAUL LIEBRANDT

AFTER LOVE, THERE IS ONLY CUISINE.