

Pierchic

by Beatrice Segoni

Italy by the sea

*From her days in fashion, Beatrice has channelled creativity, sophistication and the art of refinement into the culinary world. Her passion for food eventually led her from her quaint restaurant in the village of Porto Recanati to 14 years at Florence's renowned Borgo San Jacopo, during which it earned a Michelin Star. At Pierchic, Chef Beatrice only has one wish for her patrons: "I hope every guest that tastes my food realises that I cook with all my heart. The success of any restaurant comes from the passion that the chef puts into every single dish" **Beatrice Segoni***

A Taste Of Pierchic

Chef Beatrice Segoni has curated this culinary journey to cast you to the Italian coast by way of Pierchic.

Tartare Di Ricciola Del Pacifico Con Ciliegie E Quinoa Croccante 🍷🍷

Yellowtail Tartare With Cherry and Crunchy Quinoa



Branzino Con Pomodorini Marinati 🍷

Sea Bass, Tomato, Vinegar

🍷 *Pair With Bisol Jeio Prosecco Brut, Veneto 150ml*

Mousse Di Fegatino Di Pollo, Polenta Croccante

Salsa Di Ribes Rosso, Gelée Di Pera 🍷🍷🌿

Chicken Liver Parfait, Crispy Polenta, Red Currant Sauce, Pear Gelée

Plin Di Faraona Con Crema Di Parmigiano 🍷🍷🌿

Guinea Fowl Plin, Parmesan Cream

🍷 *Pair With Alois Lageder Gewürztraminer, Trentino-Alto-Adige 2019 75ml*

Chitarrine Alla Pescatora 🍷🌿

Chitarrine With Calamari, Clams, Red Prawns And Scallops

Brodetto Di Pesce 🍷🌿

Traditional Fish Stew



Filetto Di Manzo, Pastinaca, Chutney Di Datteri, Carotine 🍷🌿

Beef Tenderloin, Parsnip, Date Chutney, Baby Carrots

🍷 *Pair With Ornellaia 'Le Volte dell'Ornellaia' Toscana IGT Tuscany 2018 75ml*

Dolce

Please Choose Your Preference From The À La Carte Menu

🍷 *Pair With Araldica Palazzina Moscato Passito, Piedmont 2014 50ml*

**AED 490 Per Person | Minimum 2 People
+AED 210 Per Person With Wine Pairing**