

Perrine
CHEF'S SOCIAL CLUB

Presents
A Gastronomic Exploration of Tea with
PALAIS DES THÉS
on Thursday, September 7th at 6:00pm
The Rotunda



Dinner

I.

SCALLOP CRUDO

Frog hollow farms peach, vanilla citrus vinaigrette, mustard cress

MIYAZAKI SHINCHA ICHIBANCHA Japanese Grand Cru green tea

II.

UPSTATE FARM HEIRLOOM TOMATO TEA

III.

SLOW COOKED FILLET OF SOUTH BAY FLUKE

Summer squash, yellow tomato and pepper jam

YUZU SHINCHA Japanese Grand Cru green tea

IV.

JASMINE TEA SORBET WITH MACHA GELÉE

ORANGE BLOSSOM green tea Shooter

V.

TEA SMOKED MAGRET OF LONG ISLAND DUCK, CONFIT LEGS

Red thumb fingerling potatoes, Swiss chard, blueberry jus

GOLDEN YUNNAN Chinese Grand Cru black tea

VI.

OSSAU IRATY

Sheep's milk cheese from South West France, blueberry compote

BUTTERFLY OF TAIWAN Oolong tea

VII.

PLUM AND GINGER CAKE

Ginger yogurt ice cream

DONG DING Taiwanese Grand Cru oolong tea

\$225 PER GUEST, TAXES AND GRATUITIES INCLUDED