

# perse

"BIENVENUE AU PREMIER DÎNER-DÉGUSTATION DE CLOS MIMI"

March 20, 2006

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Russian Sevruga Caviar

*Jean Milan, "Terres de Noël", Blanc de Blancs, Oger Grand Cru 2000*

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WHITE TRUFFLE OIL-INFUSED CUSTARD

with "Ragoût" of Périgord Truffles

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Poached Washington State Rhubarb, Spring Radishes "Cuits et Crus", Young Sorrel  
and Rhubarb "Mignonnette"

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PAN ROASTED FILLET OF LINE CAUGHT STRIPED BASS

"Haricots Verts", Yellow Wax Beans, Niçoise Olive "Petals"  
and Holland Peppers with Bottarga Emulsion

*Egly-Ouriel, "Les Vignes de Vrigny" Ambonnay, 1er Cru MV*

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SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

Caramelized Cipollini Onion, "Emincé" of Green Onions,  
"Crêtes de Coq" and "Sauce Hydromel"

*Petite Rousse, Paso Robles 2004*

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WHOLE ROASTED HUDSON VALLEY MOULARD DUCK "FOIE GRAS"

Granny Smith Apple "Mille-Feuille", Walnut "Panade"  
and "Petite Mâche"

*Clos Mimi, "Bunny Slope", Paso Robles 2000*

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PAN SEARED LIBERY VALLEY PEKIN DUCK BREAST

"Rillettes de Canard Confit", Poached Kumquats,  
Tokyo Turnips and Wilted "Roquette" with Duck "Jus"

*Clos Mimi, "Shell Creek", Paso Robles 1998*

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DUCK LEG "RILLETTES"

Braised Swiss Chard, "Lentilles du Puy" and Duck "Jus"

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SNAKE RIVER FARM'S BEEF SIRLOIN

"Rissolée" of La Ratte Potatoes, Trumpet Royal Mushrooms  
and Creamed Arrowleaf Spinach with "Sauce Bordelaise"

*Clos Mimi, "Shell Creek", Paso Robles 1996*

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VERMONT SHEPHERD

Red Wine Braised Cabbage, Rye "Melba", Young Mustard Greens  
and "Sauce Dijonnaise"

*Jean Louis Chave, Hermitage 1999*

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BANANA SORBET

Caramel "Génoise", Milk Jam and Vanilla Custard

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"SNICKERS BAR"

Milk Chocolate "Crèmeux", Chocolate "Sacher"  
and Salted Caramel "Gelée" with Spanish Peanut "Nougatine"  
and Nougat Ice Cream

*Clos Mimi, "Etiquette Blanche", Paso Robles 2002*

"MIGNARDISES"

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019