

an evening with

Jacques PÉPIN

**BENEFITING THE JACQUES
PÉPIN FOUNDATION**

—
Saturday, November 5th, 2022

passed hors d'oeuvres—

TARTS OF BEEF TARTARE
horseradish & smoked trout roe

DEILED QUAIL EGGS
caviar & chive

CHICKEN LIVER MOUSSE
brioche & truffle aspic

first course—

JEFFREY'S LOBSTER BISQUE
*vol au vent of lobster & sweetbreads,
royal sturgeon caviar*

second course—

DOVER SOLE VÉRONIQUE
leeks, caper leaf, sauce verjus

third course—

YOUNG CHICKEN
*foie gras, lentils du puy, chanterelle,
sauce au vin juane*

dessert—

CRÈME CARAMEL
citrus, coconut

JEFFREY'S