

THE
EIGHTY SIX

MARGARET

THE RARE TOUR PROUDLY PRESENTS AN EXCLUSIVE COLLABORATION BETWEEN
THE EIGHTY SIX, RANKED NO. 12, AND MARGARET, RANKED NO. 2 IN THE WORLD
BY WORLD'S 101 BEST STEAK RESTAURANTS.

STARTER

BY CHEF NEIL PERRY

SASHIMI OF PASPALEY PEARL MEAT

WHITE SOY PONZU, SHALLOT OIL

SECOND COURSE

BY CHEF MICHAEL VIGNOLA

HUDSON VALLEY FOIE GRAS "WALDORF"

ENDIVE, CELERY, FIG, HAZELNUT

THIRD COURSE

BY CHEF NEIL PERRY

WOOD-FIRED LITTLENECK & RAZOR CLAMS

MEXICAN XO, GARLIC SHOOTS

FOURTH COURSE

BY CHEF MICHAEL VIGNOLA

ROSEWOOD AMERICAN WAGYU STRIP

CELERY ROOT ALIGOT, PRESERVED TRUFFLE

FIFTH COURSE

BY CHEF NEIL PERRY

DAVID BLACKMORE FULL-BLOOD WAGYU RUMP & SIRLOIN

RED CURRY BUTTER, GRILLED COS LETTUCE, BLACK SESAME

DESSERT

BY CHEF MICHAEL ROMANO

CARMELIZED APPLE TARTE TATIN

CINNAMON BRIOCHE FEUILLETÉE, AGED CHEDDAR ICE CREAM

THE
Rare Tour

GRAND SLAM SERIES