THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 15 SEPTEMBER 2015

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and White Sturgeon Caviar

ROYAL OSSETRA CAVIAR
Wild King Salmon, Russet Potato "Latke," Garden Radishes
and Kendall Farms Crème Fraîche
(75.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM
K&J Orchards Pears, Roasted Ruby Beets, Piedmont Hazelnuts
and Belgian Endive

HUDSON VALLEY MOULARD DUCK "FOIE GRAS TERRINE"
Toasted Oat "Pain de Gênes," Webber St. Black Mission Figs
and Garden Fennel
(40.00 supplement)

SLOW COOKED FILLET OF PACIFIC YELLOWTAIL
Marinated Sungold Tomatoes, Spanish Capers, Garden Pea Shoots
and Brokaw Avocado Purée

SWEET BUTTER POACHED MAINE LOBSTER
Creamed Cauliflower, Preserved Meyer Lemon
and "Sauce Soubise"

WOLFE RANCH WHITE QUAIL
Creamed Arrowleaf Spinach, Toasted English Walnuts, Garden Swiss Chard
and "Sauce Périgourdine"

CHARCOAL GRILLED SNAKE RIVER FARM "CALOTTE DE BŒUF"
Garden Carrots, Chanterelle Mushroom "à la Grecque," Globe Artichokes
and "Béarnaise Gastrique"

ANDANTE DAIRY "FIGARO"
Blackberry "Gelée," Lemon Poppy Seed Shortbread
and Celery Branch Salad

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED