

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 23 MARCH 2016

"OYSTERS AND PEARLS"

*"Sabayon" of Pearl Tapioca with Island Creek Oysters
and White Sturgeon Caviar*

ROYAL OSSETRA CAVIAR

*Toasted Buckwheat and Smoked Trout "Crêpe," Ruby Beet Relish,
Horseradish Crème Fraîche and Garden Sorrel
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Coconut "Panna Cotta," Compressed Sour Apples, Brokaw Avocado Yogurt
and Garden Watercress*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Satsuma "Suprêmes," Toasted Hazelnuts, Navel Orange Confit
and Wild Miners Lettuce
(30.00 supplement)*

SAUTÉED FILLET OF CHATHAM BAY COD

La Ratte Potato Purée, Garden Romaine Lettuce and Buttered English Peas

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Sacramento Delta Asparagus, Crispy Chickpeas, Preserved Meyer Lemon
and Spicy Lobster Broth*

WOLFE RANCH WHITE QUAIL

*Royal Blenheim Apricot "Chutney," Chantenay Carrots, Garden Spinach
and Sweet Curry*

"RIS DE VEAU POÊLÉE"

"Lentilles Vert à la Lyonnaise et Foie Gras Fumé"

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Red Wine Braised Garden Onions, Buttermilk Fried Morel Mushrooms, Fava Beans
and "Sauce Bordelaise"*

ANDANTE DAIRY "MÉLANGE"

*Toasted Graham Cracker, Pickled Green Strawberries
and Marcona Almond Butter*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED