THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 14 MAY 2016

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

ROYAL KALUGA CAVIAR
"Béarnaise Royale," Maine Lobster "Fondue"
and Crispy Oyster Crackers
(60.00 supplement)

SACRAMENTO DELTA ASPARAGUS SALAD
Hard Boiled Bantam Hen Egg, Green Tomato Relish, Garden Lettuces
and Brokaw Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"
"Mara de Bois" Strawberries, Marcona Almonds, Nasturtium Leaves
and Riesling "Gelée"
(30.00 supplement)

"CLAM CHOWDER"
Stonington Maine Halibut, Manila Clams, La Ratte Potato Confit, Celery Branch Salad
and "Chowder" Sauce

ALASKAN KING CRAB "POÊLÉE"
Cracked Rice and White Corn "Porridge," Chanterelle Mushrooms, Wilted Ramps
and Daylilies

CORNBREAD STUFFED GRIGGSTOWN FARM PHEASANT
Garden Blackberries, Roasted Ruby Beets, Shiso Britton
and Foie Gras "Mignonette"

HERB ROASTED ELYSIAN FIELDS FARM LAMB
Crispy Chickpea "Panisse," Cerignola Olives, Garden Basil and Spiced Tomato Conserva

100 DAY DRY AGED BEEF "TOURNEDO"
Bone Marrow "Panade," Braised Brisket Stuffed Morel Mushrooms,
Garden Snow Peas and "Sauce Bordelaise"
(100.00 supplement)

NETTLE MEADOW FARM "KUNIK"
Devin Knell's 3 Year Aged Mangalitsa Ham, Wild Oregon Cèpes
and Pearson Farm Pecans

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED