THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 24 JUNE 2016

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

ROYAL KALUGA CAVIAR
Smoked Cobia, Sweet Onion Relish, Horseradish "Croustillant"
and Brokaw Avocado Purée
(60.00 supplement)

NEW CROP POTATO SALAD
Bantam Hen Egg "Terrine," Garden Celery
and Preserved Green Tomatoes

HUDSON VALLEY MOULARD DUCK FOIE GRAS "GÂTEAU"
Garden Strawberries, Piedmont Hazelnuts
and Toasted Oats
(30.00 supplement)

SAUTÉED FILLET OF WILD SCOTTISH SEA TROUT
Brentwood Corn, Persian Cucumbers and Garden Dill Emulsion

CHARCOAL GRILLED ALASKAN KING CRAB
Tomato Confit, Cerignola Olives, Fino Verde Basil and Zucchini-Mint "Pistou"

WOLFE RANCH WHITE QUAIL
Royal Blenheim Apricots, Creamed Cauliflower and Toasted Sicilian Pistachio Jus

"MACARONI AND CHEESE"
Hand-Cut "Macaroni," Roasted Chicken Wing, Romaine Lettuce, "Parmigiano-Reggiano"
and Shaved Australian Black Winter Truffle
(125.00 supplement)

"CHÂTEAUBRIAND" OF MARCHO FARMS NATURE FED VEAL
Hobbs' Bacon, Stuffed Swiss Chard "Ribs," Wild Oregon Morel Mushrooms,
Arrowleaf Spinach and Red Wine Shallot Sauce

JAPANESE WAGYU "POÊLÉE"
Braised Brisket "Panade," Slow Roasted Ruby Beets, Poached Bing Cherries
and "Sauce Raifort"
(100.00 supplement)

SPRING BROOK FARM "ASHBROOK"
K&J Orchards Nectarines, Marcona Almond "Madeleine"
and Young Fennel "Gastrique"

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED