

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 5 DECEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Bodega Bay Dungeness Crab, Garden Cauliflower "Custard"
and Toasted Brioche
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Fuyu Persimmons, Garden Turnips, Pearson Farms Pecans
and Wild Sorrel*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Caramelized Cipollini Onions, Garden Nasturtiums
and Burgundy Mustard
(30.00 supplement)*

CHARCOAL GRILLED WILD SCOTTISH SEA TROUT

*Fork Crushed New Crop Potatoes, Globe Artichokes, Garden Radishes
and Kendall Farms Crème Fraîche*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Wilted Arrowleaf Spinach, Satsuma "Suprêmes," Sunchoke Purée
and Saffron-Vanilla Emulsion*

DEVIL'S GULCH RANCH RABBIT

*Slow Roasted Garden Squash, Celery Root Confit
and Hobbs' Bacon "Gastrique"*

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA

*Soft Boiled Bantam Hen Egg, "Sauce Soubise"
and Shaved White Truffles from Alba
(175.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Toasted Barley "Porridge," Matsutake Mushrooms, Caramelized Crosnes
and "Crème de Champignons"*

JAPANESE WAGYU "POËLÉE"

*Braised Brisket, Nantes Carrots, Garden Cabbage, Watercress
and "Thousand Island Dressing"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*White Wine Poached Pears, Shasky Farms Red Walnuts
and Belgian Endive*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED