

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 7 DECEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Montana Rainbow Trout "Rillette," Horseradish Crème Fraîche
and Garden Dill "Vierge"
(60.00 supplement)*

WHITE WINE POACHED BOSC PEARS

Toasted Piedmont Hazelnuts and Garden Tarragon

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Buckwheat "Crêpe," Ruby Beets, Belgian Endive
and Wild Sorrel
(30.00 supplement)*

SAUTÉED FILLET OF JAPANESE BLUE NOSE MEDAI

*Creamed Black Trumpet Mushrooms, Sunchoke Purée
and Wilted Arrowleaf Spinach*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Basmati Rice "Pilaf," Garden Cauliflower, Marcona Almonds,
Cilantro and Sweet Curry Emulsion*

WOLFE RANCH WHITE QUAIL

Garden Pumpkin Confit, Pumpkin Seeds and Black Walnut Jus

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA

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

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Braised La Ratte Potatoes, Preserved Garden Cabbage, Watercress Salad
and Whole Grain Mustard*

MARCHO FARMS RIS DE VEAU "POÊLÉE"

*Applewood Smoked Bacon, Garden Celtuce, Celery Leaves
and Black Winter Truffle*

ANDANTE DAIRY "ACAPELLA"

*Chestnut "Pain Perdu," Yountville Persimmon Purée
and Wild Nasturtiums*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED