

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 8 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)*

SLOW ROASTED RUBY BEETS

Grapefruit "Suprêmes," Garden Fennel and Wild Sorrel

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Bosc Pears "en Gelée," Toasted Buckwheat and Belgian Endive
(30.00 supplement)*

NANTUCKET BAY SCALLOP "POËLÉE"

*Organic Sacramento Valley Rice, Garden Broccoli Purée
and Meyer Lemon Emulsion*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

Winter Radishes, Watercress Salad and "Pommes à la Béarnaise"

SALMON CREEK FARMS KUROBUTA PORK JOWL

*Braised Collard Greens, Chantenay Carrots, Black Trumpet Mushroom "Coulis"
and Sweet Curry Jus*

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA

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

APPLEWOOD SMOKED ELYSIAN FIELDS FARM LAMB

*Roasted Garden Lettuces, French Green Lentils, Hadley Orchards Medjool Dates
and Whole Grain Mustard*

CHARCOAL GRILLED JAPANESE WAGYU

*Burnt Flour "Gnocchi," Garden Cucumbers, Arrowleaf Spinach
and Charred Eggplant "Béchamel"
(100.00 supplement)*

ANDANTE DAIRY "TOMME DOLCE"

*Marcona Almond "Madeleine," Yountville Persimmons
and Sunflower Sprouts*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED