

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 9 DECEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Applewood Smoked Montana Trout, Pickled Quail Egg,
Garden Dill and Horseradish Crème Fraîche
(60.00 supplement)*

GARDEN CELERY SALAD

*Satsuma "Suprêmes," Celery Root Confit
and Marcona Almonds*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Spiced Pumpkin "Génoise," Garden Chicories
and Aged Balsamic Vinegar
(30.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN JOHN DORY

*Persian Cucumbers, Preserved Garden Peppers, Cilantro Leaves
and Niçoise Olive "Coulis"*

SANTA BARBARA SPINY LOBSTER

Ruby Grapefruit, Winter Radishes, Sunflower Sprouts and Brokaw Avocado Mousse

WOLFE RANCH WHITE QUAIL

Toasted Cornbread, Braised Garden Kale and English Walnut Jus

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA

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

"DÉGUSTATION" OF BROKEN ARROW RANCH VENISON

Garden Turnips, Creamed Black Trumpet Mushrooms and "Sauce au Poivre"

CHARCOAL GRILLED JAPANESE WAGYU

*Braised Brisket, Hadley Orchards Medjool Dates, Chantenay Carrots
and Creamed Arrowleaf Spinach
(100.00 supplement)*

NETTLE MEADOW FARM "KUNIK"

Sicilian Pistachio Shortbread and Yountville Persimmon Purée

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED