THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 17 SEPTEMBER 2015

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

ROYAL OSSETRA CAVIAR
Baked Potato "Royale," Applewood Smoked Bacon Butter
and La Ratte Potato Chips
(75.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM
Schmitt Family Farm Apples, Toasted Cashews, Belgian Endive
and Sweet Curry

HUDSON VALLEY MOULARD DUCK "FOIE GRAS TERRINE"
Green Tomato Chutney, Garden Radishes, Cauliflower
and Dill Pollen Lavash
(40.00 supplement)

"ROUELLE DE SOLE FARCIE AU TRUITE FUMÉE"
Garden Cucumber Salad, Nasturtium Leaves
and Preserved Horseradish "Velouté"

SWEET BUTTER POACHED MAINE LOBSTER
Compressed Jacobsen Orchards Peaches, Glazed Garden Celery,
Piedmont Hazelnuts and Brown Butter Hollandaise

"SUPRÊME" OF LIBERTY FARM PEKIN DUCK
Creamed French Lentils, Glazed Cipollini Onions
and Garden Sorrel

SLOW ROASTED ELYSIAN FIELDS FARM LAMB
Crispy Chickpea "Panisse," Fairy Tale Eggplant, Fino Verde Basil
and Yellow Lipstick Pepper "Pudding"

CHARCOAL GRILLED JAPANESE WAGYU
Garden Carrots "à la Vichy," Crispy Bone Marrow Custard, Chanterelle Mushrooms,
Garden Spinach and "Sauce Bordelaise"
(100.00 supplement)

ANDANTE DAIRY "FIGARO"
Black Mission Fig Marmalade, Ruby Beet Purée
and Toasted Walnut Shortbread

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED