

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 21 SEPTEMBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Wild King Salmon "Chaud-Froid," Russet Potato "Latke,"
Horseradish Crème Fraîche and Garden Dill
(75.00 supplement)*

SALAD OF GARDEN CHERRIETTE RADISHES

*Toasted Brioche "Panade," Young Fennel, Brokaw Avocado Purée
and Garden Lettuces*

SLOW POACHED ÉLEVAGES PÉRIGORD MOULARD DUCK "FOIE GRAS"

*Roasted Ruby Beets, Jacobsen Orchards Black Mission Figs,
Toasted Oats and Greek Yogurt
(40.00 supplement)*

SAUTÉED FILLET OF GULF COAST POMPANO

*Globe Artichokes, Cerignola Olives, Wild Arugula
and Yellow Lipstick Pepper "Pudding"*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Soffrito Braised Romano Beans, Crispy Chickpea "Panisse"
and Genovese Basil "Pistou"*

WOLFE RANCH WHITE QUAIL

*K&J Orchards Pears, Cipollini Onions, Wilted Arrowleaf Spinach
and "Sauce Périgourdine"*

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Corned Beef Tongue "Rouelle," Garden Carrots, Smoked Lobster Mushrooms
and "Sauce Bordelaise"*

ANDANTE DAIRY "ACAPELLA"

*Schmitt Family Farm Apples, English Walnut Shortbread
and Brown Butter Infused Garden Honey*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED