

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 24 SEPTEMBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Crispy Bone Marrow Custard, Ruby Beets, Pickled Red Onions
and Horseradish Crème Fraîche
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Charred Eggplant, Compressed Persian Cucumbers,
Greek Yogurt and Crispy Chickpeas*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Schmitt Family Farm Apples, Whipped Garden Honey,
Cherry Belle Radishes and Toasted Cashews
(40.00 supplement)*

PACIFIC YELLOWTAIL "CONFIT À LA MINUTE"

*Peekytoe Crab "Brandade," Globe Artichokes, Fino Verde Basil
and Sweet Pepper Pudding*

SWEET BUTTER POACHED MAINE LOBSTER

Glazed Garden Carrots, Wild Purslane and Young Ginger-Coconut "Sabayon"

"ROUELLE" OF LIBERTY FARM PEKIN DUCK

*Creamed Pistachios, Garden Celery, Crispy Quail Egg
and "Consommé de Canard"*

SLOW ROASTED ELYSIAN FIELDS FARM LAMB

*Wilted Arrowleaf Spinach, Hadley Orchard Medjool Dates, Poached Sultanas
and Curried Almond Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Caramelized Cabbage Dumpling, Savoy Cabbage Purée, Preserved Red Cabbage
and Toasted Caraway Essence
(100.00 supplement)*

"CABOT CLOTHBOUND CHEDDAR"

*K&J Orchards Bartlett Pears, Toasted Walnut Shortbread
and Black Winter Truffle "Coulis"*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED