

THE FRENCH LAUNDRY

chef's tasting menu | 27 September 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Maine Lobster "en Gelée," Preserved Horseradish "Bavarois,"
Ruby Beets and Oyster Crackers
(75.00 supplement)*

ROMANO BEANS BRAISED WITH EARLYGIRL TOMATOES

*Gold Bar Squash Confit, Cerignola Olives, Basil Buds
and Crispy Chickpea "Tuile"*

ÉLEVAGES PÉRIGORD MOULARD DUCK "FOIE GRAS AU TORCHON"

*Riesling Poached Bartlett Pears, Crystalized Pear Chip and Red Crimson Pear Marmalade
(40.00 supplement)*

SUNFLOWER SEED CRUSTED MEDITERRANEAN TURBOT

*Violet Artichokes, Creamed Cauliflower, Sunflower Sprouts
and Artichoke Emulsion*

PACIFIC ABALONE "TEMPURA"

*Naval Orange Confit, Brokaw Avocado Mousse, Cilantro Shoots
and "Piment d'Espelette"*

WOLFE RANCH WHITE QUAIL

*"Pain d'Épice," Braised Garden Chard Ribs, Crispy Tuscan Kale
and English Walnut Jus*

"CHÂTEAUBRIAND" OF MARCHO FARMS VEAL

*Brussels Sprout "Émincée," Schmitt Family Farm Apples, Glazed Turnips
and "Sauce Lyonnaise"*

CHARCOAL GRILLED JAPANESE WAGYU

*Crispy Beef Fat Custard, Mount Rainier Cèpes, Haricot Verts
and Roasted Mushroom Jus
(100.00 supplement)*

ANDANTE DAIRY "ETUDE"

*Garden Strawberry Jam, Alpine Strawberries
and Sicilian Pistachios*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | **SERVICE INCLUDED**