

THE FRENCH LAUNDRY

chef's tasting menu | 10 October 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Meyer Lemon "Royale," Fino Verde Basil, Maine Lobster
and "Crème de Homard"
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Naval Orange Confit, Brokaw Avocado Mousse, Garden Radishes
and Greek Yogurt*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*Schmitt Family Farm Apples, Toasted Oats, Garden Sorrel
and Black Winter Truffle Purée
(40.00 supplement)*

APPLEWOOD SMOKED MONTANA RAINBOW TROUT

Caramelized Brussels Sprouts, Garden Turnips and Savoy Cabbage Purée

SWEET BUTTER POACHED ALASKAN KING CRAB

*Glazed Garden Carrots, Matsutake Mushrooms
and Toasted Pine Nut "Velouté"*

DEVIL'S GULCH RANCH RABBIT "PORCHETTA"

*Cauliflower Tapenade, Hadley Orchards Medjool Dates, Crispy Garden Kale
and English Walnut Jus*

SLOW ROASTED ELYSIAN FIELDS FARM LAMB

*Braised Romano Beans, Crispy Chickpea "Panisse," Sweet Peppers
and Opal Basil*

CHARCOAL GRILLED JAPANESE WAGYU

*Wild Oregon Cèpe "Duxelles," Cipollini Onion Rings,
Garden Spinach and Aged Madeira Cream
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*Butternut Squash Chutney, Compressed Chicories
and Pearson Farm Pecans*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED