

THE FRENCH LAUNDRY

chef's tasting menu | 11 October 2015

“OYSTERS AND PEARLS”

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

ROYAL OSSETRA CAVIAR

*Applewood Smoked Trout “Parfait,” Garden Dill “Bavarois”
and Oyster Crackers
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Ruby Red Grapefruit 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)*

SLOW COOKED FILLET OF WILD KING SALMON

Braised Fennel Bulb, Wild Purslane and Meyer Lemon Mayonnaise

WILD SCOTTISH LANGOUSTINE “BOUDIN”

*Wilted Arrowleaf Spinach, Glazed Garden Carrots
and “Béarnaise Mousseline”*

SLOW ROASTED FOUR STORY HILL FARM POULARDE

*Braised Garden Chard, French Prunes, Parsnip Purée
and Spiced Port Wine Reduction*

“CHÂTEAUBRIAND” OF MARCHO FARMS NATURE FED VEAL

*Caramelized Brussels Sprouts, Garden Turnips, Savoy Cabbage Purée
and Whole Grain Mustard*

CHARCOAL GRILLED JAPANESE WAGYU

*Caramelized Ruby Beets, Braised Brisket, Glazed Pearl Onions
and “Sauce Raifort”
(100.00 supplement)*

ANDANTE DAIRY “FIGARO”

*Devin Knell's 3 Year Aged Ham, Matsutake Mushrooms,
Wild Arugula and Crispy Lavash*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED