

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 19 OCTOBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Wild King Salmon "Croustillant," Preserved Horseradish "Bavaois"
and Tender Garden Herbs
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Marinated Garden Cucumbers, Green Tomatoes, Brokaw Avocado Purée
and Nasturtium Leaves*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*K&J Orchards Pears, Toasted Oats, Belgian Endive
and Black Winter Truffle Purée
(40.00 supplement)*

SAUTÉED FILLET OF PACIFIC YELLOWTAIL

*Garden Radishes, Hard Boiled Bantam Hen Egg, Toasted Caraway
and Cornichon Relish*

BIG ISLAND ABALONE

*Sugar Pie Pumpkin "Ravioli," Chestnut Confit, Crispy Sage
and Brown Butter*

WILD SCOTTISH LANGOUSTINE "BOUDIN"

*Nantes Carrots, Globe Artichokes, Cerignola Olives,
Parsley and "Barigoule Emulsion"*

SLOW ROASTED LIBERTY FARM PEKIN DUCK

*Parsnip "Pain Perdu," Caramelized Brussels Sprouts,
Butternut Squash Purée and Huckleberry Jus*

"CARNAROLI RISOTTO BIOLOGICO"

*Parmigiano Reggiano, "Beurre Noisette"
and Shaved White Truffles from Alba
(175.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Swiss Chard "Barbajuan," Roasted Cauliflower,
Charred Eggplant "Béchamel" and Pine Nut Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Oregon Cèpe Mushrooms, Yukon Gold Potato "Rösti," Wilted Arrowleaf Spinach
and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "ETUDE"

*Buckwheat "Crêpe," Roasted Ruby Beets
and Schmitt Family Farm Apples*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED