

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 23 OCTOBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Citrus Cured Pacific Yellowtail, Ruby Grapefruit "Terrine,"
Soy Bean Purée and Garden Sorrel
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Schmitt Family Farm Apples, Garden Pumpkin
and Compressed Chicories*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*Brokaw Avocado, Satsuma "Suprêmes," Garden Radishes
and Fennel Pollen Lavash
(40.00 supplement)*

SLOW COOKED FILLET OF JAPANESE BLUE NOSE MEDAI

*Chickpea "Falafel," Garden Cucumbers, Cilantro Leaves
and Greek Yogurt*

ALASKAN KING CRAB "EN BRIOCHE"

*Garden Turnips, Matsutake Mushrooms, Nasturtium Leaves
and Rosemary Nage*

WOLFE RANCH WHITE QUAIL

*Compressed Persimmons, Toasted Oats, Sunchoke Cream
and Black Winter Truffle Sauce*

"CARNAROLI RISOTTO BIOLOGICO"

*"Parmigiano Reggiano," Browned Butter
and Shaved White Truffles from Alba
(175.00 supplement)*

"DÉGUSTATION" OF BROKEN ARROW RANCH VENISON

*Savoy Cabbage Purée, Caramelized Brussels Sprouts, Preserved Garden Cabbage
and "Sauce Poivrade"*

"STEAK AND EGGS"

*Japanese Wagyu "Tournedo," Sunny Side Up Quail Egg, Glazed Garden Onions,
Arrowleaf Spinach Cream and "Steak Sauce"
(100.00 supplement)*

"CAVE AGED COMTÉ"

*Royal Blenheim Apricot Pudding, Toasted Hazelnuts
and Bronze Fennel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED