

THE FRENCH LAUNDRY

chef's tasting menu | 25 October 2015

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

ROYAL OSSETRA CAVIAR
*Hawaiian Big Eye Tuna, Ruby Grapefruit "Gelée," Garden Sorrel
and Soft "Tofu"*
(75.00 supplement)

GARDEN CUCUMBER SALAD
*Marinated New Crop Potatoes, Hen Egg Mousse, "Pommes Maxim's"
and Pea Tendrils*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"
*K&J Orchards Apples, Toasted Oats, Belgian Endive,
Sicilian Pistachios and Black Truffle "Coulis"*
(40.00 supplement)

SLOW COOKED WILD SCOTTISH SEA TROUT
*Satsuma "Suprêmes," Garden Radishes, Brokaw Avocado Mousse
and Fennel Pollen "Lavash"*

PACIFIC ABALONE "SCHNITZEL"
*Caramelized Brussels Sprouts, Garden Turnips, Nasturtium Leaves
and Whole Grain Mustard Emulsion*

SLOW ROASTED FOUR STORY HILL FARM POULARDE
*Chestnut "Confiture," Caramelized Parsnip, Compressed Chicories
and Aged Balsamic Vinegar*

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

SLOW ROASTED SNAKE RIVER FARMS "CALOTTE DE BŒUF"
*Applewood Smoked Bacon, Dry Aged Brisket "Tart," Caramelized Garden Beets
and Sour Cherry Marmalade*

ANDANTE DAIRY "ACAPELLA"
*Royal Blenheim Apricot "Pâte de Fruit," Toasted Hazelnuts
and Riesling "Gelée"*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED