

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 26 OCTOBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Wild King Salmon, Garden Radishes and Fork Crushed La Ratte Potatoes
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM SALAD

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

ÉLEVAGES PÉRIGORD MOULARD DUCK "FOIE GRAS AU TORCHON"

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

SAUTÉED FILLET OF GULF COAST COBIA

*Applewood Smoked Bacon, Roasted Ruby Beets,
Pickled Young Onions and Garden Lettuces*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Braised Garden Swiss Chard, Musquée de Provence Pumpkin "Velouté,"
Roasted Cauliflower and "Beurre Noisette"*

SLOW ROASTED LIBERTY FARM PEKIN DUCK

*Broccoli "Pain Perdu," Satsuma Mandarin "Suprêmes"
and Preserved Green Peppercorn Sauce*

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Black Trumpet Mushrooms, Garden Celery Root
and Red Wine Shallot Purée*

CHARCOAL GRILLED JAPANESE WAGYU

*Oregon Cépes, Garden Onions, Creamed Arrowleaf Spinach
and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*K&J Orchards Pears, Piedmont Hazelnut Shortbread
and Garden Honey*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED