

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 29 OCTOBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*"Béarnaise Royale," Alaskan King Crab "Ragoût," Crispy Oyster Crackers
and Garden Chervil
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Coconut "Panna Cotta," Thompson Grapes, Marcona Almonds
and Curry-Banyuls "Gastrique"*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "RILLETTE"

*Marinated Banana, Toasted Oats, English Walnuts
and Black Winter Truffle "Coulis"
(40.00 supplement)*

SAUTÉED FILLET OF JAPANESE BLUE NOSE MEDAI

*Smoked Trout "Brandade," Garden Radishes, Brokaw Avocado Purée
and Crushed Caper Butter*

"BEETS AND LEEKS"

*Sweet Butter Poached Maine Lobster, Ruby Beet and Mustard Salad with "Pommes Maxim's,"
Garden Mâche and Horseradish-Leek "Vichyssoise"*

LIBERTY FARM PEKIN DUCK

*Crispy Confit, Caramelized Parsnips, Garden Onions
and Sour Cherry "Hydromel"*

"CARNAROLI RISOTTO BIOLOGICO"

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

SLOW ROASTED ELYSIAN FIELDS FARM LAMB

*Garden Pumpkin, Black Trumpet Mushrooms, Celery Root Confit
and Pumpkin Seed "Bordelaise"*

"STEAK AND EGGS"

*Charcoal Grilled Japanese Wagyu, Bantam Hen Egg "Terrine," Gold Potato "Latke,"
Matsutake Mushrooms, Creamed Arrowleaf Spinach and "Steak Sauce"
(100.00 supplement)*

ANDANTE DAIRY "CONTRALTO"

*Applewood Smoked Bacon, Garden Turnips, Sour Apple "Parisienne"
and Frisée Lettuce*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED