

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 30 OCTOBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Hawaiian Big Eye Tuna Tartare, Pineapple-Yuzu "Chiffon,"
Garden Basil and Crispy Black Rice
(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"

*Honey Poached Cranberries, French Pumpkin Chutney, Garden Celery,
Toasted Oats and Black Winter Truffle "Coulis"
(40.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN TURBOT

*Smoked Trout "Brandade," Melted Garden Onions, Wild Purslane
and Malt Vinegar*

SWEET BUTTER POACHED MAINE LOBSTER

*Satsuma "Suprêmes," Garden Beets, Wild Sorrel
and "Sauce Maltaise"*

WOLFE RANCH WHITE QUAIL AND BACON "PRESSÉ"

*Tomato Marmalade, Preserved Green Tomatoes,
Romaine Lettuce and "Béarnaise Gastrique"*

"CARNAROLI RISOTTO BIOLOGICO"

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

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Black Trumpet Mushrooms, Braised Collard Greens, Roasted Garden Turnips,
"Pommes Maxim's" and "Crème de Champignons"*

"CAVE AGED COMTÉ"

*Toasted Banana Bread, English Walnuts, Belgian Endive
and Black Winter Truffle Infused Honey*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED