

THE FRENCH LAUNDRY

chef's tasting menu | 15 November 2015

“OYSTERS AND PEARLS”

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

“SHRIMP COCKTAIL”

*Poached Pink Hopper Shrimp, Royal Ossetra Caviar, San Marzano Tomato Marmalade,
Crispy Oyster Crackers and Petite Garden Cress
(75.00 supplement)*

GARDEN PUMPKIN SALAD

*Whipped Ricotta, Toasted Oats, Pumpkin Seed Marmalade
and Wild Arugula*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TERRINE”

*Satsuma Mandarins, Grapefruit Confit, Garden Fennel
and Pink Peppercorn Infused Yogurt
(40.00 supplement)*

SLOW COOKED FILLET OF WILD SCOTTISH SEA TROUT

Slow Roasted Ruby Beets, Garden Sorrel and Horseradish Crème Fraîche

“QUENELLE DE BROCHET”

“Crème de Chou-fleur et Glaçage de Homard”

SWEET BUTTER POACHED ALASKAN KING CRAB

Glazed Garden Carrots, Pea Tendrils and Whipped Yuzu

SLOW ROASTED FOUR STORY HILL FARM POULARDE

*Creamed Garden Kale, Sweet Potato Purée, Honey Poached Cranberries
and “Sauce Périgourdine”*

“CARNAROLI RISOTTO BIOLOGICO”

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

“DÉGUSTATION” OF BROKEN ARROW RANCH VENISON

*Caramelized Brussels Sprouts, Savoy Cabbage Purée, White Wine Poached Sour Apples
and Red Cabbage Essence*

CHARCOAL GRILLED JAPANESE WAGYU

*Pickled Garden Radishes, Jacobsen Orchards Persimmons,
Puffed Barley and Miso Butter
(100.00 supplement)*

ANDANTE DAIRY “CONTRALTO”

*Devin Knell's Coppa, Caraway Pickles, Preserved Ají Dulce Peppers
and Whole Grain Mustard*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED