

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 18 NOVEMBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Applewood Smoked Trout "Parfait," Garden Dill "Bavarois"
and Toasted Caraway Melba
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Hadley Orchard Medjool Dates, Marcona Almonds, Thompson Grapes
and Garden Sorrel*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "RILLETTE"

*Sour Apple Marmalade, Apple Cider "Gelée," Cauliflower Florets
and Wild Oxalis
(40.00 supplement)*

PASSMORE RANCH WHITE STURGEON

*Braised Collard Greens, La Ratte Potato Purée, Garden Radishes
and Hobbs' Bacon Jus*

SWEET BUTTER POACHED MAINE LOBSTER

*Satsuma Mandarins, Garden Beets, Preserved Cabbage
and Ruby Beet "Consommé"*

WOLFE RANCH WHITE QUAIL "POCHÉ AU LAIT"

*Crispy Chestnut Flan, Honey Poached Cranberries, Toasted Pecans
and "Sauce Suprême"*

"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 Mushroom "Pain Perdu," Wilted Arrowleaf Spinach,
Garden Celery and Whole Grain Mustard Sauce*

ANDANTE DAIRY "FIGARO"

*Toasted Hazelnut "Barquette," Riesling "Gelée"
and Washington Street Quince Purée*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED