

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 19 NOVEMBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Atlantic Fluke Tartare, Brokaw Avocado Pudding, Wild Oxalis
and Finger Lime
(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 Pea Tendrils
(40.00 supplement)*

SLOW COOKED PACIFIC SEA BREAM

*Yellow Lipstick Peppers, Cerignola Olives, Cutting Celery
and Saffron "Vierge"*

"CAESAR SALAD"

*Sweet Butter Poached Maine Lobster, Caramelized Romaine Lettuce,
Sweet Garlic Melba and Greek Bottarga Emulsion*

"PORK AND BEANS"

*All Day Braised Salmon Creek Farms Pork Belly, "Cassoulet" of Rancho Gordo Pole Beans,
Garden Collard Greens and Whole Grain Mustard*

"CARNAROLI RISOTTO BIOLOGICO"

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

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Dry Aged Brisket, Yukon Gold Potato Confit, Caramelized Garden Onions,
Scallion Salad and "Sauce Bordelaise"*

ANDANTE DAIRY "ACAPELLA"

*French Prune Pudding, Pickled Ruby Beets, English Walnuts
and Wild Arugula*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED