

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 27 NOVEMBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Alaskan King Crab "en Gelée," Horseradish "Bavarois,"
Sweet Onion Relish and Crispy Oyster Crackers
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Nantes Carrots, Watermelon Radishes, Garden Watercress
and Green Goddess Dressing*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "RILLETTE"

*Washington Street Quince Purée, Riesling "Gelée,"
Piedmont Hazelnut "Pain de Gênes" and Bitter Chicories
(40.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN TURBOT

*Satsuma "Suprêmes," Celery Root Purée, Celery Branch Salad
and Black Winter Truffle Emulsion*

SWEET BUTTER POACHED MAINE LOBSTER

*La Ratte Potato Purée, Forest Mushroom "Fricassée," Pea Tendrils
and "Blanquette de Champignons"*

LIBERTY FARM PEKIN DUCK

*Duck Gizzard "Rouelle," Honey Poached Cranberries,
French Pumpkin and "Sauce Hydromel"*

"CARNAROLI RISOTTO BIOLOGICO"

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

SLOW ROASTED ELYSIAN FIELDS FARM LAMB

*Garden Broccoli Purée, Crispy Chickpea "Panisse," Kettle Garlic Confit
and English Thyme Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Corned Beef Tongue, Garden Celtuce, Romaine Lettuce,
Toasted Rye Melba and Spicy Mustard
(100.00 supplement)*

ANDANTE DAIRY "FIGARO"

*Black Mission Fig Jam, Garden Fennel, Toasted Walnut Shortbread
and Wild Arugula*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED