

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 8 DECEMBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Wild Scottish Sea Trout, Russet Potato "Latke"
and Garden Watercress
(75.00 supplement)*

WINTER RADISH SALAD

*Australian Finger Lime "Gelée," Hawaiian Hearts of Peach Palm
and Brokaw Avocado Pudding*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*Garden Celery Root, Washington Street Quince Purée
and Toasted Oats
(40.00 supplement)*

APPLEWOOD SMOKED MONTANA RAINBOW TROUT

*Glazed Satsuma "Suprêmes," Ruby Beet Essence
and Fines Herbes*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Belgian Endive, Garden Salsify, Toasted Marcona Almonds
and Cranberry Marmalade*

WOLFE RANCH WHITE QUAIL

*Toasted Grain "Porridge" with Oregon Cèpe Mushrooms
and Madeira-Mushroom "Blanquette"*

MAPLE LACQUERED MARCHO FARMS "RIS DE VEAU"

*Anson Mill's Polenta, Brown Butter Jus
and Shaved White Truffles from Alba
(175.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Braised Collard Green "Rouelle," White Wine Poached Sour Apple Purée
and Sweet Curry Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Musquée de Provence Pumpkin "Pain Perdu," Black Trumpet Mushrooms, Pearson Farm Pecans,
Arrowleaf Spinach and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "ACAPPELLA"

*Jefferson Street Persimmons, Garden Turnips
and "Quatre Épices" Shortbread*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED