

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 11 DECEMBER 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Crispy Applewood Smoked Trout, Deviled Quail Egg, Sweet Onion Relish
and Garden Dill Purée
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Caramelized Bartlett Pear, Belgian Endive, English Walnuts
and Black Winter Truffle Purée*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*Jefferson Street Persimmons, Parsnip Confit, Sicilian Pistachios
and "Laitues Rouges"
(40.00 supplement)*

SAUTÉED FILLET OF PACIFIC YELLOWTAIL

*Satsuma "Suprêmes," Garden Radishes, Brokaw Avocado Purée
and Young Coconut Mousse*

SWEET BUTTER POACHED MAINE LOBSTER

Lobster "Ravioli," Chestnut Confiture and "Crème de Homard"

LIBERTY FARM PEKIN DUCK

*Maple Whipped Sweet Potatoes, Honey Poached Cranberries,
Pearson Farm Pecans and Sage-Brown Butter Jus*

"CARNAROLI RISOTTO BIOLOGICO"

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

SLOW ROASTED ELYSIAN FIELDS FARM LAMB

*Caramelized Cauliflower "Pain Perdu," Chanterelle Mushrooms, Arrowleaf Spinach,
Garden Carrots and Whole Grain Mustard Sauce*

CHARCOAL GRILLED JAPANESE WAGYU

*Salt Baked Celery Root, French Green Lentil Salad
and Black Trumpet Mushroom Cream
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*Apricot "Pâte de Fruit," Navel Orange "Mostarda"
and Marcona Almond Shortbread*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED