

THE FRENCH LAUNDRY

chef's tasting menu | 20 December 2015

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

ROYAL OSSETRA CAVIAR
*Alaskan King Crab "en Brioche," Dill Mousse,
Sweet Onion Relish and Red Ribbon Sorrel
(75.00 supplement)*

NEW CROP POTATO SALAD
*Applewood Smoked Bacon, Garden Celery, Buttermilk Fried Pickles
and Frisée Lettuce*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"
*Flowering Quince, Sicilian Pistachios, Winter Chicories
and Toasted Oats
(40.00 supplement)*

SAUTÉED FILLET OF PACIFIC YELLOWTAIL
*Pickled Cauliflower, Garden Onions, Spanish Saffron Mayonnaise
and Cilantro Shoots*

WILD SCOTTISH LANGOUSTINE "BOUDIN"
*Globe Artichokes, Caramelized Crosnes, Watercress Salad
and Black Winter Truffle Butter*

LIBERTY FARMS PEKIN DUCK
*Ruby Beet Purée, Grapefruit "Suprêmes," Nasturtium Leaves
and Black Olive Sauce*

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

"DÉGUSTATION" OF FOUR STORY HILL FARM PORK
Caramelized Garden Cabbage, French Green Lentils and "Sauce Lyonnaise"

CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU
*Charred Eggplant "Béchamel," Matsutake Mushrooms,
Crispy Garden Broccoli and "Steak Sauce"
(100.00 supplement)*

ANDANTE DAIRY "MÉLANGE"
*Black Mission Fig Marmalade, Garden Fennel, Toasted Pine Nuts
and Aged Balsamic Vinegar*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED