

THE FRENCH LAUNDRY

chef's tasting menu | 23 December 2015

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Horseradish "Bavarois," Sour Apple "Gelée," Garden Sorrel
and Crystalized Apple Chip
(75.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Ruby Grapefruit, Brokaw Avocado Purée
and Young Coconut Mousse*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*Cauliflower Florets, Dark Raisin Purée, Toasted Marcona Almonds
and Garden Pea Tendrils
(40.00 supplement)*

SAUTÉED FILLET OF PACIFIC YELLOWTAIL

*La Ratte Potato "Pierogi," Garden Radishes, Watercress Salad
and Mustard Crème Fraîche*

ALASKAN KING CRAB "EN BRIOCHE"

*Royal Blenheim Apricot "Pâte de Fruit," Celery Branch Salad
and Chanterelle Mushrooms "à la Grecque"*

LIBERTY FARMS PEKIN DUCK

*K&J Orchards Persimmons, Musquée de Provence Pumpkin Purée,
"Sauce Quatre-Épices" and Applewood Smoked Foie Gras*

"CARNAROLI RISOTTO BIOLOGICO"

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

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*French Green Lentils, Garden Cabbage, Frisée Lettuce
and "Sauce Lyonnaise"*

JAPANESE WAGYU "POËLÉE"

*Dry Aged Beef Brisket, Glazed Nantes Carrots, Creamed Arrowleaf Spinach
and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*Garden Beets, Sicilian Pistachio "Pain de Gênes"
and Wild Arugula*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED