

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 7 JANUARY 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Horseradish "Bavarois," Cucumber Gelée, Preserved Meyer Lemon
and Garden Sorrel
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Garden Radishes, Sweet Carrots, Brokaw Avocado Yogurt
and Fennel Pollen Lavash*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Flowering Quince "Membrillo," Sour Apples, English Walnuts
and Belgian Endive
(30.00 supplement)*

SAUTÉED FILLET OF PACIFIC SEA BREAM

*Mediterranean Cuttlefish "à la Provençale," Picholine Olives, Cutting Celery
and Charred Eggplant "Béchamel"*

SWEET BUTTER POACHED MAINE LOBSTER

*Wilted Arrowleaf Spinach, Marinated Garden Parsnips
and Saffron-Vanilla Emulsion*

WOLFE RANCH WHITE QUAIL

*Creamed Garden Kale, Medjool Dates, Musquée de Provence Pumpkin Puree
and Toasted Pistachio Jus*

"CARNAROLI RISOTTO BIOLOGICO"

*"Parmigiano Reggiano" and Shaved Black Winter Truffles from Provence
(125.00 supplement)*

ELYSIAN FIELD FARM LAMB "EN CRÉPINETTE"

*"Saucisson à l'ail," Creamed French Lentils, Garden Turnips
and "Sauce Lyonnaise"*

"STEAK AND POTATOES"

*Charcoal Grilled Japanese Wagyu, La Ratte Potato Purée, Crispy Potato Rings,
Preserved Garden Cabbage and "Steak Sauce"
(100.00 supplement)*

JASPER HILL FARMS "HARBISON"

Ruby Beet Relish, Toasted Pecans and Dried Persimmon

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED