

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 11 JANUARY 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Applewood Smoked Sturgeon, Bantam Hen Egg Mouseline,
Compressed Cucumbers and "Fines Herbes"
(60.00 supplement)*

MUSQUÉE DE PROVENCE PUMPKIN SALAD

*Hawaiian Hearts of Peach Palm, Black Trumpet Mushroom Purée
and Garden Kale*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*Piedmont Hazelnut "Pain de Gênes," Garden Turnips,
Bartlett Pear Purée and Mâche
(30.00 supplement)*

SAUTÉED FILLET OF GULF COAST COBIA

Marinated Garden Cabbage, Rye Melba and French Pickle Sauce

SWEET BUTTER POACHED ALASKAN KING CRAB

*Ruby Grapefruit, Celery Branch Salad
and "Maltaise Mouseline"*

SLOW COOKED SALMON CREEK FARMS PORK BELLY

*Chantenay Carrots, Hadley Orchard Medjool Dates
and Garden Cilantro*

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Caramelized Bibb Lettuce, New Crop Potatoes, Ruby Beets
and Red Wine Shallot Jus*

CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU

*"Pommes Dauphine," Garden Winter Radishes, La Ratte Potato Purée,
Watercress and "Sauce Bordelaise"
(100.00 supplement)*

JASPER HILLS FARM "HARBISON"

*Garden Broccoli "Pain Perdu," Pickled Young Onions
and Whole Grain Mustard*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED