

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 13 JANUARY 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Soft Tofu Mousse, Sour Apple Gelée, Watercress
and Crystalized Apple Chip
(60.00 supplement)*

FRENCH PUMPKIN CUSTARD

*Black Winter Truffle "Coulis," Sicilian Pistachios
and Spiced Pumpkin "Madeleine"*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*Persian Cucumber Relish, Garden Turnips, Nasturtium Leaves
and Whole Grain Mustard Lavash
(30.00 supplement)*

SAUTÉED FILLET OF COLUMBIA RIVER STURGEON

*"Pommes à la Crème Fraîche," Cherry Belle Radishes,
Garden Mâche and French Pickle Sauce*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Hand Rolled "Conchiglie," Globe Artichokes, Preserved Garden Peppers,
Picholine Olives and Sweet Pepper Emulsion*

SLOW COOKED SALMON CREEK FARMS PORK BELLY

*Caramelized Brussels Sprouts, Garden Rutabaga
and Red Cabbage Essence*

"CARNAROLI RISOTTO BIOLOGICO"

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

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Nantes Carrots, Wilted Arrowleaf Spinach, Kettle Garlic Confit
and "Sauce Bordelaise"*

JASPER HILLS FARM "LANDAFF"

*Crispy Cauliflower Florets, Broccoli Buds, Poached Sultanas
and Spanish Capers*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED