

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 15 JANUARY 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Maine Lobster "en Gelée," Horseradish "Bavarois," Fines Herbes
and Oyster Crackers
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

Ruby Grapefruit Confit, Toasted Cashews and Garden Sorrel

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "RILLETTE"

*Pickled Ruby Beets, Sour Cherry "Pâte de Fruit,"
Piedmont Hazelnuts and Burgundy Amaranth
(30.00 supplement)*

MEDITERRANEAN TURBOT "EN CROÛTE DE CREVETTES"

*Hard Boiled Bantam Hen Egg, Celery Branch Salad,
Toasted Caraway and Malt Vinegar "Beurre Blanc"*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Compressed Persian Cucumbers, Garden Turnips, Brokaw Avocado,
Nasturtium Leaves and "Green Goddess Dressing"*

FOUR STORY HILL FARM POULARDE

*Preserved Tomato Marmalade, Romaine Lettuce "Émincée," Applewood Smoked Bacon
and Garden Dill Infused Crème Fraîche*

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Crispy Chickpea "Panisse," Garden Fennel, Medjool Dates,
Marcona Almonds and "Sauce Romesco"*

CHARCOAL GRILLED JAPANESE WAGYU

*Gold Potato and Gruyère "Rösti" with Garden Broccoli "Panade,"
Sweet Carrot "Buttons" and Wild Mustard Blossoms
(100.00 supplement)*

ANDANTE DAIRY "CONTRALTO"

*Devin Knell's 3 Year Aged Mangalitsa Ham, Globe Artichoke Flan,
Castelvetro Olives and Poppy Seed Lavash*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED