

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 18 JANUARY 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Applewood Smoked Sturgeon, Sweet Onions, Oyster Crackers
and Bantam Hen Egg Emulsion
(60.00 supplement)*

GARDEN CUCUMBER SALAD

*Preserved Horseradish "Bavarois," Cherry Belle Radishes
and Tender Herbs*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*Piedmont Hazelnut "Pain de Gênes," Jefferson Street Quince
and Garden Fennel Relish
(30.00 supplement)*

SAUTÉED FILLET OF GULF COAST COBIA

*Fork Crushed New Crop Potatoes, Celery Branch Salad,
Winter Chicories and Whole Grain Mustard Emulsion*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Navel Orange "Mostarda," Brokaw Avocado Mousse, Garden Turnips
and "Green Goddess Dressing"*

SLOW COOKED SALMON CREEK FARMS PORK BELLY

*Caramelized Brussels Sprouts, Garnet Yams, Pearson Farm Pecans
and Red Cabbage Essence*

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*"Pommes Maxim's," Ruby Beets, Watercress Salad
and Red Wine Shallot Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Braised Collard Greens, Black Trumpet Mushroom "Croutons," Crispy Salsify,
Pine Nuts and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "MÉLANGE"

*Fuyu Persimmon, Garden Mâche, Black Winter Truffle "Coulis"
and Toasted Oats*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED