

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 19 JANUARY 2016

“OYSTERS AND PEARLS”

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

ROYAL OSSETRA CAVIAR

*Applewood Smoked Sturgeon, Yukon Gold Potato “Latke,”
Ruby Beets and Garden Sorrel
(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)*

SLOW COOKED FILLET OF GULF COAST COBIA

Caramelized Brussels Sprouts, Pea Tendrils and Sweet Carrot Emulsion

STONINGTON MAINE SEA SCALLOP “POÊLÉE”

*Satsuma “Suprêmes,” Sunchoke Purée, Sunflower Seeds
and Nasturtiums Leaves*

MARCHO FARMS “RIS DE VEAU”

*Toasted Grain “Porridge,” Black Winter Truffle,
Sicilian Pistachios and French Pumpkin “Velouté”*

“CARNAROLI RISOTTO BIOLOGICO”

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

“DÉGUSTATION” OF QUÉBÉCOISE PORCELET

Preserved Cabbage, Spiced Pear Purée and Burgundy Mustard Jus

CHARCOAL GRILLED JAPANESE WAGYU

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

ANDANTE DAIRY “CONTRALTO”

*Fuyu Persimmon, English Walnuts, Winter Chicories
and Toasted Oats*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED