

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 20 JANUARY 2016

“OYSTERS AND PEARLS”

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

ROYAL OSSETRA CAVIAR

*Smoked Rainbow Trout “Parfait,” Ruby Beet Mousse
and Garden Sorrel
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Garden Radishes, Brokaw Avocado Purée, Green Goddess Dressing
and Dill Pollen Lavash*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TERRINE”

*White Wine Poached Sour Apples, Cauliflower, Toasted Cashews
and Sweet Curry
(30.00 supplement)*

“LOUP DE MER EN ÉCAILLES DE POMMES DE TERRE”

*Fork Crushed New Crop Potatoes, Compressed Persian Cucumbers,
Garden Watercress and “Beurre Raifort”*

SWEET BUTTER POACHED MAINE LOBSTER

*Glazed Garden Carrots, Wilted Arrowleaf Spinach
and Sweet Carrot Butter*

“BACON AND EGGS”

*Hard Boiled Bantam Hen Egg, Romaine Lettuce “Émincée”
and Crispy Applewood Smoked Bacon*

“CARNAROLI RISOTTO BIOLOGICO”

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

CHARCOAL GRILLED SNAKE RIVER FARMS “CALOTTE DE BŒUF”

*Dry Aged Brisket “Panade,” Garden Celery, Roasted Grapes,
English Walnuts and “Crème de Céleri-Rave”*

ANDANTE DAIRY “MÉLANGE”

Marcona Almond Shortbread, Medjool Dates and Riesling Gelée

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED