THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 21 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)

GARDEN CELERY SALAD
Celery Root Purée, Thompson Grapes, Virginia Peanuts
and Pea Tendrils

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"
White Wine Poached Sour Apples, Cauliflower, Toasted Cashews
and Sweet Curry
(30.00 supplement)

SAUTÉED FILLET OF JAPANESE BLUE NOSE MEDAI
Hayden Mango Relish, Garden Radishes, Cilantro Shoots
and Young Coconut Emulsion

SWEET BUTTER POACHED ALASKAN KING CRAB
Saffron Braised La Ratte Potatoes, Pickled Kettle Garlic
and Wild Arugula Vinaigrette

LIBERTY FARM PEKIN DUCK
Buttermilk Fried Cocks Combs, Garden Fennel
and "Sauce Dijonnaise"

"CARNAROLI RISOTTO BIOLOGICO"
"Parmigiano Reggiano" and Shaved Black Winter Truffles from Provence
(125.00 supplement)

SLOW ROASTED ELYSIAN FIELDS FARM LAMB
Medjool Date "Barbajuan," Sweet Carrot Purée, Caramelized Salsify
and Marcona Almond Jus

CHARCOAL GRILLED JAPANESE WAGYU
Crispy Bone Marrow Custard, Dry Aged Brisket "Croquette," Glazed Cipollini Onions
and Black Trumpet Mushroom Purée
(100.00 supplement)

ANDANTE DAIRY "ACAPELLA"
Sour Cherry-Riesling "Terrine," Sunchoke Butter
and Crispy Sunchoke Chips

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED