

THE FRENCH LAUNDRY

chef's tasting menu | 24 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,”
Crispy Oyster Crackers and Garden Sorrel
(60.00 supplement)*

GARDEN CHICORY SALAD

*Hawaiian Hearts of Peach Palm, Hadley Orchards Medjool Dates,
K&J Orchards Persimmons and Toasted English Walnuts*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TORCHON”

*Pickled Young Onion, Sour Apple Purée, Toasted Oats
and Garden Mâche
(30.00 supplement)*

SAUTÉED FILLET OF WILD SCOTTISH SEA TROUT

*Crispy Potato “Latke,” Sweet Onion “Tagliatelle,” Meyer Lemon Confit
and Garden Leek “Soubise”*

STONINGTON MAINE SEA SCALLOP “POÊLÉE”

*Garden Celery, Cherry Belle Radishes, Pea Tendrils
and Black Trumpet Mushrooms “à la Grecque”*

LIBERTY FARMS PEKIN DUCK

*Foie Gras “Boudin,” Royal Blenheim Apricot “Pâte de Fruit,”
Wild Miners Lettuce and Sicilian Pistachio Jus*

“CARNAROLI RISOTTO BIOLOGICO”

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

“PORK AND BEANS”

“Dégustation” of Québécoise Porcelet, Garden Cabbage and “Sauce Dijonnaise”

CHARCOAL GRILLED JAPANESE WAGYU

*Bone Marrow Marmalade, Glazed Nantes Carrots, Garden Brussels Sprouts,
Creamed Arrowleaf Spinach and “Sauce Bordelaise”
(100.00 supplement)*

ANDANTE DAIRY “ACAPELLA”

*Satsuma Mandarin “Suprêmes,” Ruby Beets
and Sunflower Sprouts*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED