

THE FRENCH LAUNDRY

chef's tasting menu | 31 January 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Smoked Montana Rainbow Trout, Garden Dill "Bavarois,"
Oyster Crackers and Hen Egg Mousse
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM SALAD

*Marinated Garden Cucumbers, Globe Artichokes, Brokaw Avocado
and Tender Garden Herbs*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Garden Celery, Sour Apple Purée, Compressed Chicories
and English Walnut Vinaigrette
(30.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN JOHN DORY

*Garden Radishes, La Ratte Potato Purée, Wild Miners Lettuce
and Black Winter Truffle Emulsion*

STONINGTON MAINE SEA SCALLOP "POÊLÉE"

*Roasted Garden Fennel, Pearson Farm Pecans, Bartlett Pear
and Red Wine Shallot Jus*

LIBERTY FARMS PEKIN DUCK

*Garden Turnips, Royal Blenheim Apricot "Pâte de Fruit," Toasted Sicilian Pistachios
and "Sauce Quatre-Épices"*

"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

*Garden Onions, Black Trumpet Mushrooms, Wilted Arrowleaf Spinach
and "Steak Sauce"
(100.00 supplement)*

ANDANTE DAIRY "MÉLANGE"

*K&J Orchards Persimmon Pudding, Ruby Beet Relish,
Marcona Almonds and Garden Sorrel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED