

THE FRENCH LAUNDRY

chef's tasting menu | 5 February 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Montana Rainbow Trout "Barquette," Ruby Beet Relish,
Garden Sorrel and Kendall Farms Crème Fraîche
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM SALAD

*Poached Rhubarb, Garden Fennel, Miners Lettuce
and Pink Peppercorn Infused Greek Yogurt*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*Sicilian Pistachio "Pain de Gênes," K&J Orchards Persimmons,
Garden Chicories and Toasted Oats
(30.00 supplement)*

GRILLED PACIFIC YELLOWTAIL "EN ESCABÈCHE"

*Satsuma Mandarin "Suprêmes," Globe Artichokes, Picholine Olives
and Wild Arugula*

"NAVARIN DE HOMARD"

*Sweet Butter Poached Maine Lobster with a Fricassée of Garden Carrots,
Petite Turnips, Brussels Sprouts and Potato Confit*

WOLFE RANCH WHITE QUAIL "PRESSÉ"

*Applewood Smoked Hobbs' Bacon, Hard Boiled Bantam Hen Egg
and Garden Watercress Salad*

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Garden Celery, Hadley Orchards Medjool Dates, Celery Root Purée
and English Walnut Jus*

BLUE APRON ALE LACQUERED JAPANESE WAGYU

*Marinated Cucumbers, Brokaw Avocado, Romaine Lettuce
and Preserved Early Girl Tomato Marmalade
(100.00 supplement)*

ANDANTE DAIRY "CONTRALTO"

*Caramelized Onion "Panade," Whole Grain Mustard, Pickled Young Onions
and Broccoli Purée*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED