

THE FRENCH LAUNDRY

chef's tasting menu | 6 February 2016

“OYSTERS AND PEARLS”

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

“SHRIMP COCKTAIL”

*Pink Hopper Shrimp, Preserved San Marzano Tomato Marmalade,
Horseradish, Oyster Crackers and Royal Ossetra Caviar
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

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

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TERRINE”

*Satsuma “Suprêmes,” Cauliflower, Garden Watercress
and Sicilian Pistachio Purée
(30.00 supplement)*

MEDITERRANEAN TURBOT “AMANDINE”

*Garden Celery, Wilted Arrowleaf Spinach, Celery Root Purée
and Brown Butter-Marcona Almond Emulsion*

SWEET BUTTER POACHED ALASKAN KING CRAB

Roasted Ruby Beets, Garden Chicories and Vanilla Scented Sour Apple Purée

ALL DAY BRAISED MARCHO FARMS NATURE FED VEAL

Glazed Garden Carrots, La Ratte Potato Purée and “Sauce Blanquette”

“CARNAROLI RISOTTO BIOLOGICO”

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Merguez, Picholine Olives, Pickled Garlic, Charred Eggplant Béchamel
and English Thyme Jus*

BLUE APRON ALE LACQUERED JAPANESE WAGYU

*Marinated Cucumbers, Romaine Lettuce, Castelvetrano Olives,
Petite Garden Herbs and Brokaw Avocado Mousse
(100.00 supplement)*

JASPER HILL FARM “LANDAFF”

*Devin Knell's 3 Year Aged Mangalitsa Ham, Globe Artichokes,
Crispy Chickpea “Panisse” and Wild Arugula*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED