

THE FRENCH LAUNDRY

chef's tasting menu | 7 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)*

NEW CROP POTATO SALAD

*Cherry Belle Radishes, Garden Celery, Romaine Lettuce
and “Sauce Gribiche”*

HUDSON VALLEY MOULARD DUCK FOIE GRAS “RILLETTE”

*Bartlett Pear, Riesling “Gelée,” Piedmont Hazelnuts, Chicories
and Black Winter Truffle Infused Garden Honey
(30.00 supplement)*

SLOW COOKED WILD SCOTTISH SEA TROUT

Glazed Satsuma “Suprêmes,” Creamed Arrowleaf Spinach and “Beurre Maltaise”

STONINGTON MAINE SEA SCALLOP “POÊLÉE”

*Spanish Caper “Panade,” Roasted Cauliflower, Meyer Lemon Confit,
Wild Miners Lettuce and Brown Butter*

LIBERTY FARMS PEKIN DUCK

*Duck Confit “Pierogi,” Creamed Quinoa with Black Trumpet Mushrooms
and “Blanquette de Champignons”*

“CARNAROLI RISOTTO BIOLOGICO”

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

“PORK AND BEANS”

*“Dégustation” of Québécoise Porcelet, Braised Rancho Gordo Pole Beans,
Caramelized Garden Cabbage and “Sauce Dijonnaise”*

CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU

*Bone Marrow-Sultana Marmalade, Caramelized Garden Onions,
Toasted Brioche and Aged Balsamic Vinegar
(100.00 supplement)*

ANDANTE DAIRY “CONTRALTO”

*Hadley Orchards Medjool Dates, Toasted Marcona Almond Shortbread
and Garden Mâche*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED