

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 11 FEBRUARY 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*San Francisco Bay Albacore "Tartare," Young Ginger "Gelée"
and Yuzu "Chiffon"
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Ruby Grapefruit "Suprêmes," Brokaw Avocado Mousse
and Tender Garden Herbs*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Hibiscus Poached Rhubarb, Glazed Satsumas, Ruby Beets
and Wild Miners Lettuce
(30.00 supplement)*

SAUTÉED FILLET OF PACIFIC SEA BREAM

*Hard Boiled Bantam Hen Egg, Cerignola Olives, Crispy Chickpea "Panisse,"
Garden Arugula and Spiced Tomato Conserva*

STONINGTON MAINE SEA SCALLOP "POÊLÉE"

*Pumpkin Seed "Panade," French Green Lentils, Coraline Chicory
and Butternut Squash "Velouté"*

LIBERTY FARMS PEKIN DUCK

with a Dark Raisin, English Walnut and Garden Fennel "Ragoût"

"FRICASSÉE DE VOLAILLE AUX MORILLES FAÇON PAUL BOCUSE"

Poularde Confit, Wild California Grey Morels and "Blanquette de Champignons"

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

Glazed Nantes Carrots, Wilted Arrowleaf Spinach and "Sauce Bordelaise"

ANDANTE DAIRY "ACAPELLA"

*Toasted Graham Cracker, Bartlett Pear, Pearson Farm Pecans
and Black Truffle Infused Garden Honey*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED