

THE FRENCH LAUNDRY

chef's tasting menu | 16 February 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Yukon Gold Potato "Latke," Pacific Cherry Trout,
Dill Crème Fraîche and Onion Relish
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Satsuma Mandarin "Suprêmes," Cherriette Radishes, Garden Herbs
and Green Peppercorn Vinaigrette*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "RILLETTE"

*Confit Ruby Beets, English Walnuts, Watercress
and Hibiscus Apple Purée
(30.00 supplement)*

SLOW COOKED FILLET OF GULF COAST COBIA

*New Crop Fork Crushed Potatoes, Pickled Pearl Onions, Pea Tendrils
and Cabbage Essence*

STONINGTON MAINE SEA SCALLOP "POÊLÉE"

*Globe Artichokes, Preserved Meyer Lemon, Toasted Sunflower Seed Purée
and Garden Broccoli "Velouté"*

WOLFE RANCH WHITE QUAIL

Hobbs' Bacon, First of the Season Green Asparagus, Frisée Salad and "Sauce Charcutière"

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB

Spring Onion Custard, Garden Rutabaga, Petite Turnips and Whole Grain Mustard Jus

CHARCOAL GRILLED JAPANESE WAGYU

*Black Trumpet Mushroom "Pain Perdu," Sweet Garden Carrots,
Creamed Spinach and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "MÉLANGE"

*Celery Branch Salad, Black Pepper Shortbread
and Spiced Prune Purée*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED