

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 21 FEBRUARY 2016

"OYSTERS AND PEARLS"

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

"SHRIMP COCKTAIL"

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

GLOBE ARTICHOKE SALAD

*Fava Beans, Cherry Belle Radishes, Ricotta, "Pain de Campagne"
and Tender Garden Herbs*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*White Wine Poached Sour Apples, Toasted Oats, Coraline Chicory
and Black Winter Truffle Infused Garden Honey
(30.00 supplement)*

WILD SCOTTISH SEA TROUT "À L'ORANGE"

*Mandarin Satsuma "Suprêmes," Navel Orange Confit, Sunchoke Purée
and Spanish Saffron Emulsion*

STONINGTON MAINE SEA SCALLOP "BOUDIN"

*Kendall Farms Crème Fraîche "Dumplings," Black Trumpet Mushrooms,
Marinated Persian Cucumbers and Forest Mushroom "Consommé"*

LIBERTY FARMS PEKIN DUCK

*Buckwheat "Crêpe," Garden Turnips, Watercress Salad
and Sour Cherry Jus*

"CARNAROLI RISOTTO BIOLOGICO"

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

SLOW ROASTED ELYSIAN FIELDS FARM LAMB

*La Ratte Potato Purée, Amorosa Potatoes, "Pommes Maxim's," Wild Miners Lettuce
and "Sauce Dijonnaise"*

CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU

*Rye Crusted Brisket, Garden Celery, Green Asparagus, Romaine Lettuce
and "Thousand Island Dressing"
(100.00 supplement)*

ANDANTE DAIRY "TOMME DOLCE"

*Riesling "Gelée," Marcona Almond "Financier," Ruby Beets
and Garden Mâche*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED