

THE FRENCH LAUNDRY

chef's tasting menu | 24 February 2016

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

ROYAL OSSETRA CAVIAR
*Montana Rainbow Trout, Crispy Potato "Latke,"
Hard Boiled Hen Egg and Garden Dill
(60.00 supplement)*

SLOW ROASTED GARDEN BEETS
*Hawaiian Hearts of Peach Palm, Belgian Endive, Garden Thyme
and Toasted English Walnuts*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"
*Sweet Onion Relish, Garden Celery, Burgundy Mustard
and Watercress Salad
(30.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN JOHN DORY
*Kendall Farms Crème Fraîche "Dumplings," Fava Beans, Garden Turnips,
Wild California Grey Morels and Double Mushroom "Bouillon"*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER
*Satsuma "Suprêmes," Globe Artichokes, Wilted Garden Spinach
and Spanish Saffron Emulsion*

WOLFE RANCH WHITE QUAIL
*Sicilian Pistachio "Croquette," Glazed Sunchokes, Sour Cherry Jus
and Applewood Smoked Foie Gras "Torchon"*

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

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"
*La Ratte Potato Purée, Amorosa Potato Confit, Caramelized Green Garlic,
Wild Miners Lettuce and "Sauce Dijonnaise"*

ANDANTE DAIRY "ACAPELLA"
*Toasted Piedmont Hazelnuts, Garden Sorrel
and Black Winter Truffle Infused Wildflower Honey*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED