

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 28 FEBRUARY 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Cauliflower "Bavarois," Oyster "Chiffon" and Crispy Oyster Crackers
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Garden Broccoli, Cherry Belle Radishes, Kohlrabi, Compressed Coraline Chicories
and Wild Mustard Blossoms*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Satsuma "Suprêmes," Navel Orange Confit, Piedmont Hazelnuts,
Toasted Oats and Greek Yogurt
(30.00 supplement)*

SLOW COOKED FILLET OF WILD SCOTTISH SEA TROUT

Sweet Onion Relish, La Ratte Potato Purée, Spanish Capers and Nasturtium Leaves

STONINGTON MAINE SEA SCALLOP "POÊLÉE"

*Wild California Grey Morel Mushrooms, Fava Beans, Garden Scallion "Pudding"
and Watercress Salad*

LIBERTY FARMS PEKIN DUCK

Green Asparagus, Sunchoke Purée, Wild Miners Lettuce and Sour Cherry Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

"DÉGUSTATION" OF ELYSIAN FIELDS FARM SPRING LAMB

Garden Turnips, Green Garlic, Arrowleaf Spinach and a "Ragoût" of Split Peas

CHARCOAL GRILLED JAPANESE WAGYU

*Braised Brisket "Pierogi," Preserved Red Cabbage, Garden Beets
and Dark Raisin-Bone Marrow Marmalade
(100.00 supplement)*

ANDANTE DAIRY "TOMME DOLCE"

*Fennel Pollen "Génoise," Riesling "Gelée," Marinated Strawberries
and Garden Sorrel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED