

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 4 MARCH 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Chilled Maine Lobster "Omelette," Kendall Farms Crème Fraîche "Bavarois,"
Sweet Onion Relish and Frisée Lettuce
(60.00 supplement)*

SLOW ROASTED GARDEN BEETS

*Ricotta, Toasted English Walnuts, Belgian Endive, Wild Sorrel
and Rosemary Infused Garden Honey*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Garden Turnips, Marinated Persian Cucumbers, Dill Pollen Lavash,
Watercress Salad and Spicy Mustard
(30.00 supplement)*

MEDITERRANEAN TURBOT "EN BRIOCHE"

Garden Onion "Flan," Caramelized Cipollini Onions and Sweet Onion "Bouillon"

SWEET BUTTER POACHED ALASKAN KING CRAB

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

ALL DAY BRAISED ELYSIAN FIELDS FARM SPRING LAMB

*Wild California Grey Morel Mushrooms, Fava Beans, Green Garlic, Garden Spinach
and Parmesan Cream*

"CHÂTEAUBRIAND" OF MARCHO FARMS NATURE FED VEAL

*Preserved Garden Cabbage, French Green Lentils, Kohlrabi Confit
and "Beurre de Choucroute"*

CHARCOAL GRILLED JAPANESE WAGYU

*"Pommes Boulangère," Green Asparagus, Tomato Confit,
La Ratte Potato Purée and "Steak Sauce"
(100.00 supplement)*

CONSIDER BARDWELL FARMS "PAWLET"

Marcona Almond "Génoise," Stuffed Garden Celery and Riesling "Gelée"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED