

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 16 MARCH 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Applewood Smoked Sturgeon, Garden Dill
and "Pommes Gaufrettes"
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Satsuma "Suprêmes," Cherriette Radishes, Brokaw Avocado Mousse
and Garden Chrysanthemum*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Garden Ruby Beets, Sicilian Pistachio "Pain de Gênes"
and Nasturtium Leaves
(30.00 supplement)*

SLOW COOKED FILLET OF ATLANTIC COD

Spring Onions, Tomato Confit, Picholine Olives and Saffron Emulsion

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Creamed Arrowleaf Spinach, Marcona Almonds
and Preserved Green Strawberries*

LIBERTY FARMS PEKIN DUCK "RILLETTE"

*Sacramento Delta Green Asparagus, Glazed Fava Beans, Wild Miners Lettuce
and "Sauce Charcutière"*

MARCHO FARMS "RIS DE VEAU"

Soft Scrambled Bantam Hen Egg and Black Winter Truffle Cream

"PEAS AND CARROTS"

*Charcoal Grilled Snake River Farms "Calotte de Bœuf," Sweet Garden Carrots,
English Peas and "Sauce Bordelaise"*

ANDANTE DAIRY "ACAPELLA"

Riesling "Gelée," Toasted Walnuts and Garden Sorrel

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED