

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 12 APRIL 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Passmore Ranch Sturgeon "Chaud-Froid," Hard Boiled Hen Egg "Terrine,"
Toasted Brioche and "Fines Herbes" Salad
(60.00 supplement)*

SALAD OF GARDEN VEGETABLES

*Marinated Celtuce, Petite Turnips, Cherry Belle Radishes,
Young Fennel and Brokaw Avocado Mousse*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Marcona Almond "Pain de Gènes," Preserved Green Strawberries,
Hibiscus Poached Rhubarb and Garden Watercress
(30.00 supplement)*

APPLEWOOD SMOKED GULF COAST COBIA

*Fork Crushed La Ratte Potatoes, Caramelized Savoy Cabbage
and Whole Grain Mustard Emulsion*

"BEETS AND LEEKS"

*Sweet Butter Poached Alaskan King Crab, Roasted Ruby Beets,
Glazed Garden Leeks and "Beurre de Raifort"*

LIBERTY FARM PEKIN DUCK

*Celery Root, Toasted Pearson Farm Pecans, Sunchoke Purée
and Sour Cherry Jus*

"CONFIT DE CŒUR DE VEAU"

*Sacramento Delta Asparagus, Tomato Confit
and Thousand Island "Gastrique"*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

Roasted Chantenay Carrots, Buttered English Peas and "Sauce Paloise"

CHARCOAL GRILLED JAPANESE WAGYU

*Creamed Arrowleaf Spinach "Dumpling," Wild Oregon Morel Mushrooms,
Broccoli Purée and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "MÉLANGE"

Piedmont Hazelnuts, Mâche and Black Winter Truffle Infused Garden Honey

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED