

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 17 APRIL 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Passmore Ranch Sturgeon "Parfait," Garden Dill "Bavarois"
and Oyster Sticks
(60.00 supplement)*

ROASTED BEET SALAD

White Wine Poached Sour Apples, Crispy Oats and Compressed Belgian Endive

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Hibiscus Poached Rhubarb, Preserved Green Strawberries,
Sicilian Pistachio Purée and Nasturtium Leaves
(30.00 supplement)*

ATLANTIC SEA TROUT "CHAUD-FROID"

*Hawaiian Hearts of Peach Palm, Marinated Garden Celtuce,
Cherriette Radishes and Young Fennel "Gastrique"*

WILD SCOTTISH LANGOUSTINE "BOUDIN"

*Sacramento Delta Asparagus, La Ratte Potato Purée
and Black Winter Truffle Emulsion*

FOUR STORY HILL FARM POULARDE

*Applewood Smoked Hobbs' Bacon, Buttered English Peas, Savoy Cabbage
and Wilted Oregon Ramps*

"DÉGUSTATION" OF ELYSIAN FIELDS FARM SPRING LAMB

*Nantes Carrots, Glazed Petite Turnips, Caramelized Spring Onions
and "Sauce Blanquette"*

CHARCOAL GRILLED JAPANESE WAGYU

*Corned Beef Tongue "Rouelle," Holland White Asparagus, Fava Beans
and "Sauce Paloise"
(100.00 supplement)*

ANDANTE DAIRY "CONTRALTO"

*Royal Blenheim Apricot "Pâte de Fruit," Garden Broccoli Purée
and Mustard Seed "Lavash"*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED