

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 19 APRIL 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Atlantic Sea Trout "Chaud-Froid," Pickled Young Onions,
Brokaw Avocado "Mosaic" and Oyster Crackers
(60.00 supplement)*

GARDEN BROCCOLI SALAD

*Burrata, Meyer Lemon Confit, Toasted Pine Nuts
and Fennel Pollen "Lavash"*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

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

SAUTÉED FILLET OF PACIFIC YELLOWTAIL

*Sweet Onion "Tagliatelle," Sacramento Delta Asparagus, La Ratte Potatoes
and Caraway Emulsion*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Oregon Morel Mushrooms "à la Grecque," Toasted Barley, Garden Turnips
and Celery Branch Salad*

WOLFE RANCH WHITE QUAIL

*Buttered English Peas, Romaine Lettuce, Kendall Farms Crème Fraîche,
Crispy Shallots and Applewood Smoked Hobbs' Bacon*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Roasted Cauliflower, Hadley Orchards Medjool Dates, Fava Bean Purée,
Wild Arugula and Sweet Curry Jus*

JAPANESE WAGYU "POËLÉE"

*Holland White Asparagus, Bone Marrow "Custard," Garden Leeks
Caramelized Ruby Beets and "Sauce Raifort"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*Marcona Almond Shortbread, Riesling "Gelée"
and Sunflower Sprouts*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED