

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 20 APRIL 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Cauliflower "Bavarois," Oyster "Gelée," Crispy Oyster Crackers
and Garden Sorrel
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Garden Celtuce, Marinated Brokaw Avocado, Persian Lime "Gastrique"
and Petite Lettuces*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Macerated Garden Mulberries, Tokyo Turnips, Burgundy Mustard
and Frisée
(30.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN TURBOT

*Fork Crushed New Crop Potatoes, Spring Onions, Malt Vinegar Condiment
and Watercress*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

Chanterelle Mushrooms, Fava Beans, Arrowleaf Spinach and Double Mushroom Bouillon

WOLFE RANCH WHITE QUAIL

*Caramelized Green Garlic, Preserved Pepper Relish, Kettle Garlic Confit
and Armando Manni "Per Me" Olive Oil*

"PEAS AND CARROTS"

*Charcoal Grilled Snake River Farms "Calotte de Bœuf," Glazed Chantenay Carrots,
Buttered English Peas and "Sauce Bordelaise"*

ANDANTE DAIRY "ACAPELLA"

Hibiscus Poached Rhubarb, Riesling Jelly and Black Pepper Shortbread

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED