

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 21 APRIL 2016

“OYSTERS AND PEARLS”

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

ROYAL OSSETRA CAVIAR

*Cauliflower “Bavarois,” Crispy Oyster Crackers and Garden Sorrel
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Garden Celtuce, Marinated Brokaw Avocado, Persian Lime “Gastrique”
and Chrysanthemum*

HUDSON VALLEY MOULARD DUCK FOIE GRAS “RILLETTE”

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

SLOW COOKED FILLET OF GULF COAST COBIA

*Globe Artichokes, Romaine Lettuce, Toasted Brioche Melba
and Bottarga Emulsion*

ALASKAN KING CRAB “POÊLÉE”

*La Ratte Potato Purée, Buttered English Peas, Cherry Belle Radishes
and Chanterelle Mushrooms*

MARCHO FARMS “RIS DE VEAU BOUDIN”

*Charred Eggplant Polenta, Kettle Garlic Confit, Preserved Garden Peppers
and “Sauce Pimentón”*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Caramelized Savoy Cabbage, Chantenay Carrots, Horseradish Crème Fraîche
and Toasted Caraway Essence*

CHARCOAL GRILLED JAPANESE WAGYU

*Yukon Gold Potato “Rösti,” Sunny Side Up Quail Egg, Garden Onions,
Arrowleaf Spinach and “Steak Sauce”
(100.00 supplement)*

ANDANTE DAIRY “MÉLANGE”

Hibiscus Poached Rhubarb, Riesling “Gelée” and “Laitues Rouges”

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED