

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 23 APRIL 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Stonington Maine Lobster "en Gelée," Horseradish "Bavarois"
and Fines Herbes
(60.00 supplement)*

GARDEN KOHLRABI SALAD

*Hawaiian Hearts of Peach Palm, Royal Blenheim Apricot "Mostarda,"
Toasted Pine Nuts and Nasturtium Leaves*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Hibiscus Poached Rhubarb, Kendall Farms Crème Fraîche, Ruby Beet Purée,
Piedmont Hazelnuts and "Laitues Rouges"
(30.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN JOHN DORY

*Sacramento Delta Asparagus, Globe Artichokes, Hard Boiled Bantam Hen Egg,
Tomato Confit and Parsley "Pudding"*

CHARCOAL GRILLED PACIFIC ABALONE

Chanterelle Mushrooms, Fava Beans, Toasted Barley and Double Mushroom "Bouillon"

WHOLE ROASTED CAVENDISH FARMS PHEASANT

*Applewood Smoked Hobbs' Bacon, Braised Belgian Endive, Macerated Blackberries,
Sunchoke Purée and Black Muscat Jus*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Creamed Arrowleaf Spinach, Crispy Yukon Gold Potatoes, Glazed Garden Onions
and English Walnut Jus*

JAPANESE WAGYU RIBEYE

*Chantenay Carrots, Buttered English Peas, Petite Turnips
and "Sauce Bordelaise"
(100.00 supplement)*

COACH FARM "PAYMASTER"

*Marinated Fennel, Brown Butter Infused Honey
and Garden Lettuces*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED