

THE FRENCH LAUNDRY

chef's tasting menu | 24 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 “Bavaois”
and Fines Herbes
(60.00 supplement)*

GARDEN BROCCOLI SALAD
*Marinated Burrata, Preserved Garden Peppers, Chickpea “Panisse”
and Arugula*

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)*

SLOW COOKED FILLET OF SEA TROUT
*La Ratte Potato Purée, Crispy Yukon Gold Potato, Sweet Onion Relish
and Garden Dill*

WILD SCOTTISH LANGOUSTINE “BOUDIN”
Globe Artichokes, Meyer Lemon Confit, Sunchoke Purée and Spicy Crab Broth

LIBERTY FARMS PEKIN DUCK
*Holland White Asparagus, Macerated Blackberries, Wild Miners Lettuce
and Black Muscat Jus*

“DÉGUSTATION” OF ELYSIAN FIELDS FARM SPRING LAMB
Buttered English Peas, Morel Mushrooms, Wilted Oregon Ramps and Paloise “Gastrique”

CHARCOAL GRILLED JAPANESE WAGYU
*Compressed Persian Cucumbers, Petite Turnips, Brokaw Avocado Mousse,
Sicilian Pistachios and Garden Lettuces
(100.00 supplement)*

ANDANTE DAIRY “CONTRALTO”
*Sacramento Delta Asparagus, Tomato Marmalade,
Poppy Seed Lavash and Opal Basil*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED