

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 25 APRIL 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Wild Scottish Sea Trout "Chaud-Froid," Sweet Onion Relish,
Brioche Melba and "Sauce Gribiche"
(60.00 supplement)*

CHILLED HOLLAND WHITE ASPARAGUS SOUP

*Sacramento Delta Asparagus, Preserved Garden Peppers
and Toasted Pine Nuts*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Marcona Almond "Pain de Gênes," Braised Belgian Endive
and Hibiscus Poached Rhubarb
(30.00 supplement)*

"PEAS AND CARROTS"

*Sautéed Fillet of Gulf Coast Cobia, Glazed Nantes Carrots,
Buttered English Peas and Lamborn Pea Tendrils*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Globe Artichokes, Tomato Confit, Fava Beans, Wild Arugula
and Spicy Tomato Broth*

MARCHO FARMS "RIS DE VEAU BOUDIN"

*Spring Onions, Spiced French Prunes, La Ratte Potato Purée
and "Sauce Périgourdine"*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Garden Romanesco, Wild Oregon Morel Mushrooms, Wilted Ramps
and Green Garlic Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Marinated Persian Cucumbers, Garden Fennel, Preserved Green Tomatoes,
Brokaw Avocado Purée and "Steak Sauce"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*Aged Balsamic Vinegar "Pâte de Fruit," Sicilian Pistachios
and Blackberry Marmalade*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED