

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 26 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)*

GARDEN BROCCOLI SALAD

*Marinated Burrata, Meyer Lemon Confit, Garden Romanesco
and Fennel Pollen Lavash*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

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

APPLEWOOD SMOKED FILLET OF GULF COAST COBIA

*Sacramento Delta Asparagus, Petite Turnips, Hard Boiled Bantam Hen Egg
and Whole Grain Mustard Emulsion*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Buttered English Peas, Crispy Chickpea "Panisse," Spanish Capers
and Watsonville Artichoke Cream*

WOLFE RANCH WHITE QUAIL

Hobbs' Bacon, Glazed Fava Beans and San Marzano Tomato Marmalade

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Chantenay Carrots, Chanterelle Mushrooms, Hadley Orchards Medjool Date "Chutney"
and Sweet Curry Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Wild Oregon Morel Mushrooms, Wilted Ramps, La Ratte Potato Purée
and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "MÉLANGE"

*White Wine Poached Sour Apples, Pearson Farm Pecan Shortbread
and Black Winter Truffle Infused Garden Honey*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED