

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 27 APRIL 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Alaskan King Crab, Brokaw Avocado "Croustillant,"
Persian Cucumbers and Chrysanthemum
(60.00 supplement)*

ROASTED BEET SALAD

Pearson Farm Pecans, Garden Spinach and Cider-Pecan Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Holland White Asparagus, Pickled Green Strawberries, Miners Lettuce
and Brown Butter Infused Garden Honey
(30.00 supplement)*

"ROUELLE" OF DOVER SOLE

*Fork Crushed New Crop Potatoes, Meyer Lemon, "Pommes Maxim's"
and Caper Cream*

"PEAS AND CARROTS"

*Sweet Butter Poached Stonington Maine Lobster, English Peas, Lamborn Pea Tendrils
and Nantes Carrot Emulsion*

WOLFE RANCH WHITE QUAIL

*Charred Eggplant Polenta, Sacramento Delta Asparagus, Kettle Garlic Confit,
Preserved Garden Peppers and "Sauce Pimentón"*

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Crispy "Ris de Veau," Wild Morel Mushrooms, Fava Beans, Wilted Oregon Ramps
and "Paloise Gastrrique"*

ANDANTE DAIRY "MÉLANGE"

Rhubarb "Gelée," Sicilian Pistachios and "Laitues Rouges"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED