

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 30 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 Crispy Oyster Crackers
(60.00 supplement)*

GARDEN KOHLRABI SALAD

*Petite Turnips, Navel Orange Mostarda, Wild Arugula
and Toasted Pine Nuts*

HUDSON VALLEY MOULARD DUCK FOIE GRAS “RILLETTE”

*Sacramento Delta Asparagus, Marinated Apricot,
Burgundy Mustard and Marcona Almonds
(30.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN TURBOT

*Sweet Onion “Tagliatelle,” Garden Snow Peas, “Soubise Béchamel”
and Lamborn Pea Tendrils*

CHARCOAL GRILLED PACIFIC ABALONE

Globe Artichokes, Spiced Tomato Conserva, Moroccan Olives and Opal Basil

CORNBREAD STUFFED GRIGGSTOWN FARM PHEASANT

*Applewood Smoked Bacon, Wilted Arrowleaf Spinach, Poached Bing Cherries
and “Sauce Périgourdine”*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Chickpea Hummus, Compressed Persian Cucumbers, Garden Mint Infused Greek Yogurt
and “Paloise Gastrique”*

100 DAY DRY AGED AMERICAN WAGYU

*Brisket Stuffed Swiss Chard Rib, Glazed Chantenay Carrots and “Sauce Bordelaise”
(100.00 supplement)*

NETTLE MEADOW FARM “KUNIK”

*Ruby Beet-Poppy Seed “Madeleine,” Macerated Blackberries
and Garden Sorrel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED