

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 4 MAY 2016

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Cherry Belle Radishes, Sweet Onion Relish, Hard Boiled Bantam Hen Egg
and Garden Dill
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Marinated Garden Kohlrabi, Royal Blenheim Apricot "Pâte de Fruit"
and Mustard Seed Lavash*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*"Mara de Bois" Strawberries, Piedmont Hazelnut "Pain de Gênes,"
Ruby Beet Purée and Burgundy Amaranth
(30.00 supplement)*

"ROUELLE" OF DOVER SOLE

*"Pommes Maxim's," Meyer Lemon, La Ratte Potato Purée
and "Blanquette de Poisson"*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Sacramento Delta Asparagus, Buttered English Peas, Tomato Confit
and "Hollandaise Mousseline"*

WOLFE RANCH WHITE QUAIL

Caramelized Green Garlic, Fava Beans, Wilted Ramps and Toasted Barley "Porridge"

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Glazed Chantenay Carrots, Wild Oregon Morel Mushrooms, Sweet Carrot Purée
and "Crème de Champignons"*

MARCHO FARMS CORNED VEAL TONGUE

*Persian Cucumbers, Preserved Green Tomato, Brokaw Avocado Purée,
Tender Garden Herbs and Armando Manni Olive Oil*

ANDANTE DAIRY "MÉLANGE"

*Spice Poached French Prunes, Pickled Young Onions
and Celery Branch Salad*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED