

THE FRENCH LAUNDRY

chef's tasting menu | 15 May 2016

“OYSTERS AND PEARLS”

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

ROYAL KALUGA CAVIAR

*“Béarnaise Royale,” Maine Lobster “Fondue”
and Crispy Oyster Crackers
(60.00 supplement)*

GARDEN BROCCOLI SALAD

Holland White Asparagus, Meyer Lemon, Burrata and Dill Pollen Lavash

HUDSON VALLEY MOULARD DUCK FOIE GRAS “RILLETTE”

*“Mara de Bois” Strawberries, Garden Fennel, Purslane and Sicilian Pistachio Purée
(30.00 supplement)*

SLOW COOKED FILLET OF WILD KING SALMON

Cracked Rice and White Corn “Porridge,” Tomato Confit and Fino Verde Basil

“PEAS AND CARROTS”

*Wild Scottish Langoustine “Boudin,” Garden Snow Peas, Chantenay Carrots
and Lamborn Pea Tendrils*

THOMAS FARM SQUAB

Garden Blackberries, Ruby Beet Purée, Shiso and Foie Gras “Mignonette”

HERB ROASTED SALMON CREEK FARM PORK

*“Saucisson à l’ Ail,” Glazed Pearl Onions, Royal Blenheim Apricots
and “Sauce Charcutière”*

CHARCOAL GRILLED JAPANESE WAGYU

*Sacramento Delta Asparagus, Chanterelle Mushrooms,
Creamed Arrowleaf Spinach and “Steak Sauce”
(100.00 supplement)*

SPRING BROOK FARM “ASHBROOK”

*Hibiscus Poached Rhubarb, Piedmont Hazelnuts
and Black Winter Truffle Infused Garden Honey*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED