

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 17 MAY 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Sea Scallop "Blini," Bantam Hen Egg Mousse, Kendall Farms Crème Fraîche
and Fines Herbes
(60.00 supplement)*

SWEET ENGLISH PEA SALAD

*Sunchoke "Bavarois," Chanterelle Mushrooms, Garden Snow Peas
and Toasted Barley Chip*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Royal Blenheim Apricots, Garden Turnips
and Whole Grain Mustard
(30.00 supplement)*

SLOW COOKED FILLET OF WILD KING SALMON

*Sacramento Delta Asparagus, Tomato Confit, Garden Spinach
and Tomato Vine "Mousseline"*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Compressed Garden Radishes, Yukon Gold Potatoes, Marinated Capers
and "Beurre Montpellier"*

MARCHO FARMS "RIS DE VEAU BOUDIN"

*Jimmy Red Corn Polenta, Wild Oregon Morel Mushrooms
and Foie Gras "Mignonette"*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Spiced Tomato Conserva, Fava Beans, Preserved Meyer Lemon
and Moroccan Olive Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Globe Artichokes, Glazed Cipollini Onions, Garden Carrots
and "Sauce Colbert"
(100.00 supplement)*

ANDANTE DAIRY "MÉLANGE"

*Hibiscus Poached Rhubarb, Ruby Beet Essence
and "Laitues Rouges"*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED