THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 27 MAY 2016

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and White Sturgeon Caviar

"LOBSTER ROLL"
Stonington Maine Lobster, Toasted Brioche, Celery Branch Salad
and Royal Kaluga Caviar
(60.00 supplement)

SLOW ROASTED RUBY BEET SALAD
"Mara de Bois" Strawberries, Aged Balsamic Vinegar "Pâte de Fruit,"
Shasky Farms Red Walnuts and Garden Sorrel

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"
Garden Blackberries, Toasted Oats, Sunflower Sprouts
and Sicilian Pistachio Purée
(30.00 supplement)

SLOW COOKED FILLET OF WILD SCOTTISH SEA TROUT
Buttered English Peas, Bantam Hen Egg "Gnocchi"
and Holland White Asparagus "Vichyssoise"

ALASKAN KING CRAB "POÊLÉE"
Garden Radishes, Sacramento Delta Asparagus "Pudding" and "Béarnaise Mousseline"

LIBERTY FARM PEKIN DUCK
Buckwheat and Duck Gizzard "Crêpe," K&J Orchards Apricots
and Marcona Almond Purée

HERB ROASTED MARCHO FARMS NATURE FED VEAL
Sweet White Corn, Braised La Ratte Potatoes, Crispy Cipollini Onions
and "Sauce Paloise"

CHARCOAL GRILLED JAPANESE WAGYU
"Ris de Veau," Wild Oregon Cèpes, Australian Black Winter Truffles
and Mushroom "Jus Gras"
(100.00 supplement)

ANDANTE DAIRY "CONTRALTO"
Devin Knell's 3 Year Aged Mangalitsa Ham, Fava Bean "Croustillant"
and Spiced Tomato Conserva

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED