

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 9 JUNE 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Dungeness Crab "en Gelée," Horseradish "Bavarois,"
Wild Sorrel and Oyster Crackers
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Slow Roasted Garden Beets, "Mara de Bois" Strawberries
and English Walnuts*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "GÂTEAU"

*Jacobsen Orchard Peaches, Preserved Chanterelles, Garden Purslane
and Spicy Mustard
(30.00 supplement)*

SLOW COOKED FILLET OF WILD KING SALMON

Buttered Brentwood Corn, Roma Tomato Confit and Opal Basil

CHARCOAL GRILLED ALASKAN KING CRAB

Armenian Cucumbers, Brokaw Avocado, Green Tomato Relish and Nasturtium Leaves

MARCHO FARMS "RIS DE VEAU"

Caramelized Artichoke Purée, Crispy Sunchokes and Preserved Meyer Lemon-Sunflower Seed "Ragoût"

HERB ROASTED ELYSIAN FIELDS FARM LAMB

Glazed Garden Leeks, Cherriette Radishes, Sweet Carrot Purée and "Sauce Paloise"

JAPANESE WAGYU "POËLÉE"

*Bone Marrow "Panade," Wild Oregon Cèpes, Rainier Cherries
and Aged Balsamic Vinegar Jus
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*K&J Orchards Apricots, Toasted Marcona Almond "Madeleine"
and Garden Mâche*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED