

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 16 JUNE 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Montana Rainbow Trout, Garden Cucumbers
and "Salade Béarnaise"
(60.00 supplement)*

CHILLED GARDEN CARROT SOUP

*Greek Yogurt "Panna Cotta," Chantenay Carrots
and Garden Pea Shoots*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "GÂTEAU"

*Royal Blenheim Apricots, Pickled Young Onions
and Caraway Infused Crème Fraîche
(30.00 supplement)*

SAUTÉED FILLET OF WILD KING SALMON

*Smoked Salmon Stuffed Daylily, Watercress Salad
and Spanish Caper Emulsion*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

Buttered Brentwood Corn, Poached Bing Cherries and Black Winter Truffle "Velouté"

"CUISSÉ DE GRENOUILLE"

*Saffron Braised Globe Artichokes, Kettle Garlic "en Persillade," Cerignola Olives
and Garden Parsley*

DEVIL'S GULCH RANCH RABBIT

*Hobbs' Bacon, Charred Romano Beans, Tomato Confit, Opal Basil
and Aged Balsamic Vinegar Jus*

"MACARONI AND CHEESE"

*Hand-Cut "Macaroni," Roasted Chicken Wing, Romaine Lettuce, "Parmigiano-Reggiano"
and Shaved Australian Black Winter Truffle
(125.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Wild Oregon Morel Mushrooms, Preserved Ramps, La Ratte Potato Purée
and "Crème de Champignons"*

CHARCOAL GRILLED JAPANESE WAGYU

*Braised Brisket, Cèpe Mushrooms, Creamed Arrowleaf Spinach
and Red Wine Shallot Jus
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*K&J Orchards Nectarines, Shasky Farms Red Walnuts
and Wild Sorrel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED