THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 17 JUNE 2016

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

ROYAL KALUGA CAVIAR
Smoked Wild King Salmon "Rillette," Garden Cucumbers
and Dill Pollen Lavash
(60.00 supplement)

SLOW ROASTED GARDEN BEET SALAD
Burrata, Crispy Barley, Garden Amaranth and Pickled Beet Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"
Stewed Blueberries, Toasted Oats, Sunflower Sprouts
and Greek Yogurt
(30.00 supplement)

"LOUP DE MER EN ÉCAILLES DE POMMES DE TERRE"
Spanish Capers, Preserved Meyer Lemon and Fork Crushed La Ratte Potatoes

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ALASKAN KING CRAB "POÊLÉE"
Poached Bing Cherries, Sunchoke Purée, Arrowleaf Spinach and Saffron-Vanilla Emulsion

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LIBERTY FARMS PEKIN DUCK
K&J Orchards Apricots, Cauliflower "Cous Cous," Marcona Almonds
and "Sauce Quatre-Épices"

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

HERB ROASTED MARCHO FARMS NATURE FED VEAL
Hobbs' Bacon, Glazed Pearl Onions, Wild Oregon Morel Mushrooms
and "Sauce Bordelaise"

CHARCOAL GRILLED JAPANESE WAGYU
Braised Brisket, Brentwood Corn "Custard," Wild Purslane
and Red Wine Shallot Jus
(100.00 supplement)

ANDANTE DAIRY "CONTRALTO"
Soffritto Braised Romano Beans, Chickpea "Panisse"
and Garden Cilantro

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED