

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 23 JUNE 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Smoked Cobia "Parfait," Preserved Horseradish "Bavarois"
and Crispy "Arlettes"
(60.00 supplement)*

GARDEN CUCUMBER SALAD

*Hawaiian Hearts of Peach Palm, Fennel "Gastrique"
and Brokaw Avocado Purée*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "GÂTEAU"

*Garden Strawberries, Piedmont Hazelnuts
and Toasted Oats
(30.00 supplement)*

SLOW COOKED FILLET OF SAN FRANCISCO BAY SALMON

*Rainbow Trout "Beignet," Spanish Caper Aioli, Bantam Hen Egg Mousse
and Nasturtium Leaves*

"PEAS AND CARROTS"

*Alaskan King Crab, Sweet Carrot Purée, Garden Pea Shoots
and Young Ginger "Mousseline"*

SALMON CREEK FARMS PORK JOWL

*Brentwood Corn "Salad," Poached Bing Cherries, Garden Lettuces
and "Sauce Dijonnaise"*

"MACARONI AND CHEESE"

*Hand-Cut "Macaroni," Hobbs' Bacon, Romaine Lettuce, "Parmigiano-Reggiano"
and Shaved Australian Black Winter Truffle
(125.00 supplement)*

ELYSIAN FIELDS FARM LAMB "EN PERSILLADE"

Garden Romano Beans, Tomato Confit, Kettle Garlic and Braised Rancho Gordo Pole Beans

CHARCOAL GRILLED JAPANESE WAGYU

*Wild Oregon Morel Mushrooms, Red Wine Braised Cipollini Onions,
Creamed Arrowleaf Spinach and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*K&J Orchards Apricots, Sicilian Pistachio "Barquette"
and Garden Celery*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED