

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 12 JULY 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Citrus Cured Yellowtail, Horseradish "Granité,"
Brokaw Avocado Mousse and Garden Dill
(60.00 supplement)*

ROASTED GARDEN CARROTS

*Crispy Chickpea "Panisse," Garden Eggplant "Chutney"
and Celery Salad*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Golden Peaches, Brentwood Corn, Kendall Farms Crème Fraîche
and Sunflower Sprouts
(30.00 supplement)*

SAUTÉED FILLET OF GULF COAST COBIA

*Big Fin Squid "à la Provençale," Niçoise Olives, Fino Verde Basil
and Kettle Garlic Cream*

PACIFIC ABALONE "EN BRIOCHE"

*Stuffed Swiss Chard "Ribs," Preserved Meyer Lemon, Arrowleaf Spinach, Cauliflower Purée
and Aged Balsamic Vinegar*

DEVIL'S GULCH RANCH RABBIT "BOUDIN"

La Ratte Potato Purée, Morel Mushrooms, Watercress and "Crème de Champignons"

SOFT BOILED BANTAM HEN EGG

*Mascarpone Enriched Jimmy Red Corn Polenta, "Sauce Soubise"
and Shaved Australian Black Winter Truffle
(125.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Compressed Garden Cucumbers, Hadley Orchards Medjool Dates, Cilantro
and Sweet Curry Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Corned "Cœur de Veau," Marinated Red Cabbage,
Ruby Beet "Essence" and Sauce "Dijonnaise"
(100.00 supplement)*

"PLEASANT RIDGE RESERVE"

*Caramelized Shallot "Panade," Pickled Pearl Onions
and Garden Pea Shoots*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED