

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 16 JULY 2016

“OYSTERS AND PEARLS”

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

ROYAL KALUGA CAVIAR

*“Barquette de Brochet,” Crispy “Arlettes,” Horseradish Crème Fraîche
and Fines Herbes Salad
(60.00 supplement)*

CHILLED HAWAIIAN HEARTS OF PEACH PALM SOUP

K&J Orchards Peaches, Garden Pea Shoots and Sweet Curry “Chiffon”

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TORCHON”

*Cantaloupe “Gelée,” Compressed Summer Melons, Toasted Pine Nuts
and Garden Mint
(30.00 supplement)*

SAUTÉED FILLET OF NOYO BAYLINGCOD

*Smoked Lingcod “Rilette,” Persian Cucumbers, Littleneck Clams
and Garden Dill Emulsion*

PACIFIC ABALONE “POËLÉE”

Spiced Tomato Conserva, Brentwood Corn, Chickpea “Panisse” and Opal Basil

THOMAS FARM SQUAB

“Cervelas de Lyon,” Ruby Beet “Crêpe,” Wild Sorrel and Sicilian Pistachio Jus

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

*Slow Roasted Garden Squash, Cerignola Olives, Charred Eggplant “Béchamel”
and Kettle Garlic Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Russet Potato Dumpling, Blue Apron Ale “Saucisson,” Arrowleaf Spinach
and “Sauce Dijonnaise”
(100.00 supplement)*

CALKINS CREAMERY “ELSA MAE”

*Hobbs’ Bacon, Toasted Brioche, Sungold Tomatoes
and Romaine Lettuce*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED