

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 20 JULY 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*"Béarnaise Royale," Smoked Rainbow Trout,
Garden Cucumbers and Crispy "Arlettes"
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Chantenay Carrots, Garden Pea Shoots
and Sweet Carrot-Curry "Vierge"*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Golden Peaches, Pickled Ramps
and Garden Cilantro
(30.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN "LOUP DE MER"

*Niçoise Olive Infused Extra Virgin Olive Oil, Garlic Scapes, Opal Basil
and "Salsa Verde"*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Hobbs's Bacon, Brentwood Corn, Tomato Confit, Romaine Lettuce
and Roasted Tomato Butter*

WOLFE RANCH WHITE QUAIL

*Glazed Turnips, Nasturtium Leaves, Pearson Farm Pecans
and Stewed K&J Orchards Black Mission Figs*

"RIS DE VEAU LACQUÉE"

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

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Slow Roasted Garden Beets, Cipollini Onions, Arrowleaf Spinach "Custard"
and "Sauce Bordelaise"*

CORNED MARCHO FARMS VEAL HEART

*Red Wine Braised Cabbage, Compressed Pink Pearl Apples, Crispy "Spätzle"
and Sage-Brown Butter Jus*

ANDANTE DAIRY "FIGARO"

*Piedmont Hazelnut "Pain de Gênes," Nectarine Purée
and Black Winter Truffle Confit*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED