

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 13 AUGUST 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Big Eye Tuna "Tartare," Garden Beets, Bone Marrow "Vinaigrette"
and Wild Sorrel
(60.00 supplement)*

YELLOW TOMATO "GAZPACHO"

*Goat Cheese "Panna Cotta," Brokaw Avocado Mousse
and Garden Cilantro*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Garden Cucumbers, Caraway "Melba"
and Whole Grain Mustard Crème Fraîche
(30.00 supplement)*

SAUTÉED FILLET OF BODEGA BAY HALIBUT

Brentwood Corn, Nasturtium Leaf "Pesto" and Sweet Corn "Pudding"

CHATHAM BAY RUBY SHRIMP

Early Girl Tomato Confit, Celery Branch Salad and Crispy Oyster Crackers

LIBERTY FARM PEKIN DUCK

Chanterelle Mushrooms and Vanilla Infused Golden Peach Purée

"MACARONI AND CHEESE"

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

"CHÂTEAUBRIAND" OF MARCHO FARMS NATURE FED VEAL

*"Ris de Veau," Globe Artichokes, Chantenay Carrots, Kettle Garlic "Ravioli"
and "Barigoule Emulsion"*

BLUE APRON ALE LACQUERED JAPANESE WAGYU

*Wild Oregon Matsutake Mushrooms, "Sauce Soubise,"
Cipollini Onions and Onion Blossoms
(100.00 supplement)*

SPRING BROOK FARM "ASHBROOK"

*Toasted Oat "Madeleine," Garden Honey
and Jacobsen Orchards Apples*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED