

THE FRENCH LAUNDRY

chef's tasting menu | 21 August 2016

“OYSTERS AND PEARLS”

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

ROYAL KALUGA CAVIAR

*Big Eye Tuna “Tartare,” Brokaw Avocado “Mosaic”
and Crispy Black Rice
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Compressed Summer Melons, Garden Cucumbers
and Young Ginger “Chiffon”*

HUDSON VALLEY MOULARD DUCK FOIE GRAS “TERRINE”

*K&J Orchards Peaches, Garden Cilantro
and Vanilla Infused Peach Syrup
(30.00 supplement)*

SLOW COOKED FILLET OF WILD SCOTTISH SEA TROUT

*Fork Crushed La Ratte Potatoes, Preserved Meyer Lemon,
Sunflower Sprouts and Spanish Caper Emulsion*

ALASKAN KING CRAB “POÊLÉE”

*San Marzano Tomato Confit, Bantam Hen Egg “Terrine,”
Niçoise Olives and Garden Parsley*

DEVIL’S GULCH RANCH RABBIT “PORCHETTA”

*Hobbs’ Bacon, Golden Corn Polenta, Chanterelle Mushrooms
and Buttered Brentwood Corn*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Braised Rancho Gordo Pole Beans, Sweet Garden Peppers, Merguez
and “Sauce Pimentón”*

CHARCAOL GRILLED 100 DAY DRY AGED AMERICAN WAGYU

*Glazed Garden Carrots, “Saucisson à l’Ail,” Wilted Arrowleaf Spinach
and “Sauce Bordelaise”
(100.00 supplement)*

MEADOW CREEK DAIRY “GRAYSON”

*Santa Rosa Plums, Toasted Marcona Almond “Barquette”
and Young Fennel “Gastrique”*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED