

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 22 AUGUST 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*"Béarnaise Royale," Schmidt Family Farm Apples, Garden Sorrel
and Toasted Brioche Soldiers
(60.00 supplement)*

GARDEN TOMATO SALAD

Creamed Brentwood Corn, Crispy Parmesan and Fino Verde Basil

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Golden Peaches, Toasted English Walnuts, Garden Lettuces
and Black Winter Truffle "Coulis"
(30.00 supplement)*

CHARCOAL GRILLED WILD SCOTTISH SEA TROUT

Preserved Garlic Scapes, Sweet Pepper "Pesto" and Wild Nasturtiums

ALASKAN KING CRAB "POÊLÉE"

*Soffritto Braised Romano Beans, Picholine Olives, Garden Parsley
and Spanish Saffron Emulsion*

MARCHO FARMS "RIS DE VEAU BOUDIN"

*Nantes Carrots, Glazed Pearl Onions, Garden Celery
and "Sauce Blanquette"*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Compressed Garden Cucumbers, Hadley Orchards Medjool Date "Chutney,"
Straus Yogurt and Moroccan Olive Jus*

100 DAY DRY AGED AMERICAN WAGYU

*Wilted Arrowleaf Spinach, Chanterelle Mushrooms, Pea Shoots
and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "FIGARO"

*K&J Orchards Plums, Fennel Pollen Lavash
and Marcona Almond "Pudding"*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED