

THE FRENCH LAUNDRY

chef's tasting menu | 28 August 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Big Eye Tuna "Tartare," Bantam Hen Egg "Terrine," Niçoise Olives
and Tender Garden Herbes
(60.00 supplement)*

GARDEN YELLOW TOMATO "GAZPACHO"

Brokaw Avocado, Opal Basil and Marinated Sungold Tomatoes

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Schmitt Family Farm Apples, Celery Branch Salad, Wild Sorrel
and Black Winter Truffle Purée
(30.00 supplement)*

SAUTÉED FILLET OF NOYO BAY BLACK COD

*Buckwheat "Blini," Garden Cucumbers, Watercress Salad
and Horseradish Crème Fraîche*

WILD SCOTTISH LANGOUSTINE "EN BRIOCHE"

"Purée de Chou-Fleur et Crème de Crustacé"

DEVIL'S GULCH RANCH RABBIT "PORCHETTA"

*La Ratte Potato Purée, "Spätzle," Lobster Mushrooms
and "Sauce Chasseur"*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Glazed Pearl Onions, Toasted English Walnuts, Belgian Endive
and Pinot Noir Sauce*

CHARCOAL GRILLED JAPANESE WAGYU

*Wagyu "Saucisson," Slow Roasted Chantenay Carrots, Creamed Arrowleaf Spinach,
Garden Pea Shoots and Blue Apron Ale
(100.00 supplement)*

MEADOW CREEK DAIRY "GRAYSON"

*Caramelized Shallot "Panade," Pearson Farm Pecans
and K&J Orchard Peaches*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED