

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 1 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Applewood Smoked Montana Trout, Bantam Hen Egg "Terrine,"
Horseradish Crème Fraîche and Crispy Oyster Crackers
(60.00 supplement)*

SLOW ROASTED GARDEN BEET SALAD

Toasted Oats, Straus Yogurt and Wild Sorrel

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Asian Pear "Pâte de Fruit," Belgian Endive
and Concord Grapes
(30.00 supplement)*

SAUTÉED FILLET OF GULF COAST POMPANO

*Chanterelle Mushrooms "à la Grecque," Sungold Tomatoes, Sunflower Sprouts
and Brown Butter "Mousseline"*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Watsonville Artichoke Cream, Picholine Olives, Stewed Sweet Peppers
and Spicy Tomato Broth*

WOLFE RANCH WHITE QUAIL "EN BRIOCHE"

Pickled Walla Walla Onions and Toasted Sicilian Pistachio Jus

SNAKE RIVER FARMS KUROBUTA PORK

*"Boudin Noir," Caramelized Savoy Cabbage, Schmitt Family Farm Apples
and Apple Cider "Mignonette"*

CHARCOAL GRILLED JAPANESE WAGYU

*Chantenay Carrots, Creamed Arrowleaf Spinach, Garden Pea Tendrils
and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*English Walnut "Madeleine," Hadley Orchards Medjool Dates
and Black Winter Truffle Purée*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED