

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 2 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Applewood Smoked Montana Trout, Brokaw Avocado Mousse
and Garden Cucumbers
(60.00 supplement)*

"PEAS AND CARROTS"

*Hawaiian Hearts of Peach Palm, Chantenay Carrots,
Garden Pea Tendrils and Sweet Carrot Purée*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*K&J Orchards Asian Pears, Toasted Pine Nuts
and Nasturtium Leaves
(30.00 supplement)*

BIG EYE TUNA "À LA PLANCHA"

*Crispy Chickpea "Panisse," Niçoise Olives, Opal Basil
and Sweet Pepper "Pesto"*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Slow Roasted Garden Beets, Schmitt Family Farm Apples
and Horseradish "Mousseline"*

FOUR STORY HILL FARM POULARDE

*Hobbs' Bacon, Buttered "Spätzle," Romaine Lettuce, Black Winter Truffle
and "Sauce Soubise"*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Sungold Tomatoes, Slow Cooked Globe Artichokes, Early Girl Tomato Confit
and Kettle Garlic Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Wagyu "Saucisson," Preserved Garden Cabbage, Glazed Cauliflower
and "Sauce Charcutière"
(100.00 supplement)*

NETTLE MEADOW FARM "KUNIK"

*Santa Rosa Plums, Buckwheat "Mille Crêpe"
and Pearson Farm Pecans*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED