

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 3 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Applewood Smoked Montana Trout "Terrine," Garden Dill
and Horseradish Crème Fraîche
(60.00 supplement)*

GARDEN TOMATO SALAD

*Early Girl Tomato Confit, Brokaw Avocado, Sungold Tomatoes
and Green Goddess Dressing*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Schmitt Family Farm Apples, Celery Branch Salad, Belgian Endive
and Toasted Garden Honey
(30.00 supplement)*

SAFFRON BRAISED TOMALES BAY MUSSELS

Charred Eggplant Polenta, Garden Fennel and Saffron Emulsion

SWEET BUTTER POACHED ALASKAN KING CRAB

Globe Artichokes, Garden Cucumbers, Sunflower Sprouts and Moroccan Olive Purée

LIBERTY FARMS PEKIN DUCK

*K&J Orchards Asian Pears, Nasturtium Leaves, Broccoli Purée
and Toasted Pine Nut Cream*

"CHÂTEAUBRIAND" OF MARCHO FARMS NATURE FED VEAL

*Hobbs' Bacon, Toasted Basmati Rice, Chantenay Carrots, Garden Chervil
and "Sauce Blanquette"*

CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU

*Arrowleaf Spinach "Panade," "Pommes Maxim's," Buttermilk Whipped La Ratte Potatoes,
Watercress Salad and Blue Apron Ale
(100.00 supplement)*

SPRING BROOK FARM "ASHBROOK"

Crispy Chickpea "Panisse," Opal Basil and Sweet Pepper "Pesto"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED