

THE FRENCH LAUNDRY

chef's tasting menu | 4 September 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Stonington Maine Lobster "En Gelée," Oyster Crackers
and Snipped Chives
(60.00 supplement)*

CHARRED GARDEN ROMANO BEANS

Cerignola Olives, Crispy Parmesan and Sweet Pepper "Pesto"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Garden Celery, Virginia Peanuts, Toasted Oat "Tuile"
and Concord Grape Jelly
(30.00 supplement)*

WILD SCOTTISH SEA TROUT "CHAUD-FROID"

*Compressed Cucumbers, Hard Boiled Bantam Hen Egg, Garden Dill
and Toasted Caraway Lavash*

WILD SCOTTISH LANGOUSTINE "BOUDIN"

Preserved Meyer Lemon, Cauliflower Purée and "Blanquette de Poisson"

DEVIL'S GULCH RANCH RABBIT "PORCHETTA"

La Ratte Potato Purée, Chanterelle Mushrooms and "Sauce Chasseur"

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Kettle Garlic "Barbajuan," Garden Tomatoes, Fino Verde Basil
and Moroccan Olive Jus*

CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU

*Wilted Arrowleaf Spinach, Glazed Nantes Carrots, Cipollini Onions,
Pea Shoots and Blue Apron Ale
(100.00 supplement)*

VERMONT CREAMERY "BONNE BOUCHE"

*Schmitt Family Farm Apples, Toasted English Walnuts
and Garden Sorrel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED