

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 5 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Smoked Montana Trout "Custard," Fines Herbes
and Toasted Brioche Soldiers
(60.00 supplement)*

COMPRESSED GARDEN MELON SALAD

*Armenian Cucumbers, Castelvetrano Olives, Sunchoke Chips
and Wild Nasturtiums*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

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

CHARCOAL GRILLED WILD SCOTTISH SEA TROUT

*Fork Crushed New Crop Potatoes, Garden Romano Beans
and Pea Shoots*

SWEET BUTTER POACHED ALASKAN KING CRAB

Hen Egg "Dumplings," Pickled Pearl Onions and Caramelized Onion "Bouillon"

FOUR STORY HILL FARM POULARDE

Toasted Barley, Chanterelle Mushrooms and "Crème de Champignons"

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Globe Artichokes, Crispy Chickpea "Paniisse," Sweet Pepper Pesto
and Moroccan Olive Jus*

JAPANESE WAGYU "POËLÉE"

*Braised Brisket "Pain Perdu," Garden Tomatoes, Brokaw Avocado Mousse,
Romaine Lettuce and Blue Apron Ale
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*K&J Orchards Asian Pears, Black Walnut Purée
and Garden Lettuces*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED