

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 6 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Wild Scottish Sea Trout, Horseradish Crème Fraîche,
Watercress and Ruby Beet Essence
(60.00 supplement)*

COMPRESSED GARDEN MELON SALAD

*Armenian Cucumbers, Castelvetrano Olives, Glazed Sunchokes
and Cilantro Shoots*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

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

APPLEWOOD SMOKED GULF COAST COBIA

French Green Lentils, Caramelized Savoy Cabbage and "Beurre de Choucroute"

CHARCOAL GRILLED PACIFIC ABALONE

Hen Egg "Dumplings," Sungold Tomatoes, Garden Romano Beans and "Consommé Madrilène"

LIBERTY FARM PEKIN DUCK

*Schmitt Family Farm Apples, Toasted Sicilian Pistachios, Cauliflower Cream
and Sunflower Sprouts*

"TRIPE À LA PROVENÇALE"

*Honeycomb Tripe Slowly Stewed in San Marzano Tomatoes,
Armando Manni "Per Me" Olive Oil and Oreganata Bread Crumbs*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

Garden Squash, Crispy Chickpea "Panisse," Sweet Pepper "Pesto" and Moroccan Olive Jus

JAPANESE WAGYU "POËLÉE"

*"Pommes Dauphinoise," Lobster Mushrooms, Garden Pea Tendrils
and "Crème de Champignons"
(100.00 supplement)*

ANDANTE DAIRY "FIGARO"

*Aged Balsamic Vinegar "Pâte de Fruit," Asian Pears, Marcona Almonds
and Whipped Garden Honey*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED