

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 8 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Compressed Summer Melons, Garden Shiso
and Soybean "Chiffon"
(60.00 supplement)*

GARDEN CARROT SALAD

*Hawaiian Hearts of Peach Palm, Cauliflower "Couscous"
and Garden Pea Shoots*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Little Farm Sunchokes, Toasted Oats and Coffee Scented Medjool Date Purée
(30.00 supplement)*

SAUTÉED FILLET OF GULF COAST POMPANO

*Thompson Grapes, Toasted Marcona Almonds, Belgian Endive
and Brown Butter*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

Golden Corn Polenta, Sungold Tomatoes, Opal Basil and Tomato Vine Emulsion

WOLFE RANCH WHITE QUAIL "EN BRIOCHE"

Slow Roasted Garden Beets, Stewed Blueberries and Sicilian Pistachio Jus

SNAKE RIVER FARMS KUROBUTA PORK

*"Boudin Noir," Preserved Cabbage, Schmitt Family Farm Apples
and Apple Cider "Mignonette"*

CHARCOAL GRILLED JAPANESE WAGYU

*Caramelized Shallot "Panade," Braised Brisket "Dumpling,"
Watercress Salad and "Sauce Raifort"
(100.00 supplement)*

ANDANTE DAIRY "FIGARO"

*Banana Bread, Shasky Farms Red Walnuts, Black Winter Truffle Purée
and Garden Sorrel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED