

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 9 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Alaskan King Crab, Bantam Hen Egg "Crêpe," Sweet Onion Relish,
Rye Melba and Garden Dill
(60.00 supplement)*

CHILLED YELLOW TOMATO "GAZPACHO"

Sungold Tomatoes, Straus Yogurt "Chiffon" and Garden Cilantro

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Schmitt Family Farm Apples, Toasted Oats, Belgian Endive
and Black Winter Truffle Purée
(30.00 supplement)*

BIG EYE TUNA "À LA PLANCHA"

Sweet Garden Peppers, Niçoise Olives and "Salsa Verde"

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

Toasted Basmati Rice, Cauliflower, Marcona Almonds and Young Coconut Emulsion

SNAKE RIVER FARMS PORK JOWL

*Fork Crushed La Ratte Potatoes, Preserved Garden Cabbage, Lobster Mushrooms
and "Crème de Champignons"*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Glazed Chantenay Carrots, Crispy Chickpea "Panisse," Romaine Lettuce
and Kettle Garlic Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Wagyu "Saucisson," Slow Roasted Broccoli, Whole Grain Mustard
and Blue Apron Ale
(100.00 supplement)*

ANDANTE DAIRY "CONTRALTO"

*Stewed Blueberries, Ruby Beet Purée, Sunflower Sprouts
and Cornbread "Madeleine"*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED