

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 12 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Yukon Gold Potato "Blini," Hard Boiled Bantam Hen Egg,
Kendall Farms Crème Fraîche and Snipped Chives
(60.00 supplement)*

"SALADE VERTE"

*Hawaiian Hearts of Peach Palm, Garden Cucumbers,
Brokaw Avocado Mousse and Wild Nasturtiums*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*K&J Orchards Asian Pears, Whipped Garden Honey
and Bronze Fennel
(30.00 supplement)*

SLOW COOKED FILLET OF WILD SCOTTISH SEA TROUT

*Preserved Meyer Lemon, Spanish Capers, Garden Parsley
and Cauliflower Cream*

SWEET BUTTER POACHED ALASKAN KING CRAB

*Kettle Garlic "Raviolini," Garden Tomatoes, Opal Basil
and "Consommé Madrilène"*

THOMAS FARMS SQUAB

*Stewed Huckleberries, Sicilian Pistachios, Sunchoke Purée
and Black Muscat Jus*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Globe Artichokes, Garden Peppers, Cerignola Olives, Chickpea Hummus
and "Sauce Pimentón"*

CHARCOAL GRILLED JAPANESE WAGYU

*Glazed Garden Onions, Red Thompson Grapes, English Walnuts,
Watercress and "Sauce Bordelaise"
(100.00 supplement)*

VERMONT CREAMERY "BONNE BOUCHE"

*"Pain d'Épice," Schmitt Family Farm Apples
and Pearson Farm Pecans*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED