

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 17 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Smoked King Salmon "Terrine," Hard Boiled Bantam Hen Egg,
Crispy Oyster Crackers and Garden Dill
(60.00 supplement)*

GARDEN CUCUMBER SALAD

Brokaw Avocado, Young Fennel "Gastrique" and Pea Tendrils

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Preserved Garden Strawberries, Slow Roasted Garden Beets,
Sicilian Pistachios and Red Ribbon Sorrel
(30.00 supplement)*

GULF COAST POMPAÑO "EN PERSILLADE"

*Braised Rancho Gordo Pole Beans, Early Girl Tomato Confit
and Whole Grain Mustard*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*La Ratte Potato Purée, Dry Farmed Artichokes, Meyer Lemon
and Spanish Caper Emulsion*

FOUR STORY HILL FARM POULARDE

*Toasted Brioche "Pain Perdu," Glazed Garden Onions, English Walnuts
and Fig-Chocolate Sauce*

"CHÂTEAUBRIAND" OF MARCHO FARMS NATURE FED VEAL

Hobbs' Bacon, French Green Lentils, Savoy Cabbage and "Beurre de Choucroute"

100 DAY DRY AGED AMERICAN WAGYU

*Celery Root "à la Crème," Wild Oregon Matsutake Mushrooms
and Brisket-Pine Nut Jus
(100.00 supplement)*

NETTLE MEADOW FARM "KUNIK"

*Cornbread "Madeleine," Pearson Farm Pecans, Poached Huckleberries
and Wild Purslane*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED