

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 20 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Wild Scottish Sea Trout, Toasted Buckwheat "Blini,"
Sweet Onion Relish and Horseradish Crème Fraîche
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Concord Grape Jelly, Garden Celery, Virginia Peanuts
and Belgian Endive*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*"Mara de Bois" Strawberries, English Walnuts
and Wild Sorrel
(30.00 supplement)*

SAUTÉED FILLET OF GULF COAST COBIA

*Smoked Trout "Brandade," Compressed Cucumbers, Garden Onions
and French Pickle Emulsion*

CHARCOAL GRILLED PACIFIC ABALONE

Sungold Tomatoes, Garden Squash and Spiced Tomato Conserva

DEVIL'S GULCH RANCH RABBIT

*La Ratte Potato Purée, Chanterelle Mushrooms, Preserved Meyer Lemon,
Garden Chervil and Matsutake-Pine Nut Cream*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*French Green Lentils, Glazed Carrots, Garden Turnips
and "Sauce Bordelaise"*

JAPANESE WAGYU "POÊLÉE"

*Braised Brisket "Panade," Roasted Ruby Beets, Asian Pears
and Sicilian Pistachio Jus
(100.00 supplement)*

ANDANTE DAIRY "FIGARO"

*Black Mission Fig Jam, Fig Leaf "Gelée"
and Toasted Hazelnut Shortbread*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED