

THE FRENCH LAUNDRY

chef's tasting menu | 21 September 2016

“OYSTERS AND PEARLS”

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

ROYAL KALUGA CAVIAR

*Clam Chowder “Royale,” Hobbs’ Bacon, Garden Potatoes
and Crispy Oyster Crackers
(60.00 supplement)*

SUMMER MELON SALAD

*Hawaiian Hearts of Peach Palm, Brokaw Avocado
and Young Fennel “Gastrique”*

HUDSON VALLEY MOULARD DUCK FOIE GRAS “TERRINE”

*Preserved Garden Strawberries, Slow Roasted Ruby Beets
and Pearson Farms Pecans
(30.00 supplement)*

SLOW COOKED FILLET OF JAPANESE MEDAI

Gold Bar Squash, Cerignola Olives and Rumi Saffron “Vierge”

SWEET BUTTER POACHED MAINE LOBSTER

*Braised Rancho Gordo Pole Beans, Sungold Tomatoes, Opal Basil
and Garden Tomato Emulsion*

LIBERTY FARMS PEKIN DUCK

Hadley Orchards Medjool Dates, Sweet Pepper “Pudding” and Sicilian Pistachio Jus

CHARCOAL GRILLED SNAKE RIVER FARMS “CALOTTE DE BŒUF”

*Toasted Brioche “Pain Perdu,” Chanterelle Mushrooms, Yountville Figs,
Garden Onions and “Sauce au Poivre”*

MARCHO FARMS RIS DE VEAU “PICCATTA”

*Globe Artichokes, Preserved Meyer Lemon, Sunchoke Purée
and Spanish Capers*

ANDANTE DAIRY “ACAPELLA”

*Marcona Almond Shortbread, Poached Blueberries
and Red Ribbon Sorrel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED