

THE FRENCH LAUNDRY

chef's tasting menu | 22 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, Celery Branch
and Crispy Oyster Crackers
(60.00 supplement)*

GARDEN CUCUMBER SALAD

*Hawaiian Hearts of Peach Palm, Brokaw Avocado
and Tender Garden Herbes*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Yountville Figs, Garden Turnips and Sicilian Pistachios
(30.00 supplement)*

SAUTÉED FILLET OF GULF COAST POMPANO

Sweet Onion "Tagliatelle" and Caraway Infused Crème Fraîche

SWEET BUTTER POACHED MAINE LOBSTER

*Dry Farmed Artichokes, Wilted Arrowleaf Spinach, Sunchoke Purée
and "Sauce Barigoule"*

SAFFRON BRAISED BOUCHOT MUSSELS

*Whole Grain Mustard Whipped La Ratte Potatoes
and Rumi Saffron Emulsion*

SALMON CREEK FARM KUROBUTA PORK JOWL

Caramelized Savoy Cabbage and "Beurre de Choucroute"

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Braised Rancho Gordo Pole Beans, Sungold Tomatoes, Opal Basil
and Kettle Garlic Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Applewood Smoked "Saucisson," Rye Bread "Panade," Lobster Mushrooms
Ruby Beets and "Sauce Raifort"
(100.00 supplement)*

ANDANTE DAIRY "FIGARO"

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

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED