

THE FRENCH LAUNDRY

chef's tasting menu | 23 September 2016

“OYSTERS AND PEARLS”

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

ROYAL KALUGA CAVIAR

*Buckwheat “Crêpe,” Montana Rainbow Trout,
Sweet Onion Relish and Crispy “Arlettes”
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM SALAD

*Yountville Figs, Garden Turnips, Aged Balsamic Vinegar
and Sicilian Pistachio Purée*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TORCHON”

*Chanterelle Mushrooms, Garden Cucumber “Vierge”
and Sunflower Sprouts
(30.00 supplement)*

BIG EYE TUNA “À LA PLANCHA”

*Bouchot Mussels, Niçoise Olives, Early Girl Tomato “Tapenade”
and Opal Basil*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

Dry Farmed Artichokes, Sunchoke Purée, Parsley Leaves and Spanish Caper Emulsion

FOUR STORY HILL FARM POULARDE

Hadley Orchards Medjool Dates, English Walnuts, Crispy Kale and “Sauce Périgourdine”

SALMON CREEK FARM KUROBUTA PORK

*“Boudin Noir,” Schmitt Family Farm Pears, Ruby Beets, Belgian Endive
and Whole Grain Mustard*

“BLACK AND BLUE BEEF”

*Charcoal Grilled Japanese Waygu, Sungold Tomatoes, Brokaw Avocado,
Romaine Lettuce and “Bleu d’Auvergne”
(100.00 supplement)*

SPRING BROOK FARM “ASHBROOK”

*New Crop Potato “Terrine,” Pickled Young Onions
and Wild Purslane*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED