

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 24 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Hard Boiled Bantam Hen Egg, Garden Cucumbers, Crispy "Arlettes"
and Brokaw Avocado Mousse
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Chanterelle Mushrooms, Cherry Belle Radishes, Garden Celery
and Aged Sherry Vinegar "Ravigote"*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Roasted Ruby Beets, Stewed Huckleberries, Pearson Farms Pecans
and Straus Yogurt
(30.00 supplement)*

SLOW COOKED FILLET OF WILD KING SALMON

*Toasted Buckwheat "Crêpe," Pickled Pearl Onion Petals,
Horseradish Crème Fraîche and Frisée Lettuce*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*"Spätzle," Preserved Garden Peppers, Nantes Carrots
and "Consommé Hongroise"*

FOUR STORY HILL FARM POULARDE

Glazed Garden Turnips, Pickled Ramps and Matsutake-Pine Nut Cream

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*K&J Orchards Pears, Caramelized Broccoli, Sunchoke Purée
"Sauce Bordelaise"*

BLUE APRON ALE LACQUERED JAPANESE WAGYU

*Braised Brisket, Yukon Gold Potato "Latke," Garden Tomatoes
and Creamed Arrowleaf Spinach
(100.00 supplement)*

ANDANTE DAIRY "CONTRALTO"

*"Mara de Bois" Strawberries, Port Wine "Gelée," Marcona Almonds
and Tellicherry Peppercorn Shortbread*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED