

THE FRENCH LAUNDRY

chef's tasting menu | 25 September 2016

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

ROYAL KALUGA CAVIAR
*Shima Aji "Tartare," Yuzu "Chiffon"
and Garden Shiso
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM
*Brokaw Avocado, Finger Lime "Gelée"
and Tender Garden Herbs*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"
*"Légumes à la Grecque," Chanterelle Mushrooms,
Garden Turnips and Celery Root Purée
(30.00 supplement)*

SLOW COOKED FILLET OF WILD SCOTTISH SEA TROUT
*Glazed Garden Onions, Bantam Hen Egg Mousse,
Nasturtium Leaves and Dill Pickle "Mousseline"*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER
*Sungold Tomatoes, Niçoise Olives, Opal Basil
and Garden Tomato "Bouillon"*

DEVIL'S GULCH RANCH RABBIT
*Thompson Grapes, Shasky Farms Red Walnuts, Parsnip Purée
and Aged Balsamic Vinegar Jus*

WILD SCOTTISH GROUSE "RÔTI EN COCOTTE"
*Spiced Poached Schmitt Family Farm Pears, Toasted Pine Nuts
and "Sauce Bordelaise"
(serves two)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB
*Crispy Sunchokes, Preserved Meyer Lemon, Sunflower Sprouts
and Globe Artichoke Cream*

CHARCOAL GRILLED JAPANESE WAGYU
*Ruby Beet Relish, Garden Cucumbers, Pea Shoots
and Dill "Vierge"
(100.00 supplement)*

POINT REYES FARMSTEAD "CORNELIA"
*Confit La Ratte Potatoes, Sweet Garden Peppers
and "Salsa Verde"*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED