

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 27 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Applewood Smoked Montana Trout, Horseradish Crème Fraîche,
Brioche Melba and Frisée Lettuce
(60.00 supplement)*

BROKAW AVOCADO SALAD

*Cherry Belle Radishes, Romaine Lettuce, Pickled Ramps
and Straus Yogurt*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*K&J Orchards Pears, Hadley Orchards Medjool Dates
and Black Walnut Purée
(30.00 supplement)*

GRILLED GULF COAST COBIA

*with a Ragoût of Braised Rancho Gordo Pole Beans, Roasted Cauliflower,
Preserved Meyer Lemon and Pea Shoots*

PACIFIC ABALONE "PICCATA"

Toasted Quinoa, Stewed Sweet Peppers, Garden Cucumbers and "Sauce Pimentón"

FOUR STORY HILL FARM POULARDE "RILLETTE"

*Toasted Basmati Rice, Santa Rosa Plum "Pâte de Fruit," Chanterelle Mushrooms,
Marcona Almonds and "Sauce Suprême"*

"CHÂTEAUBRIAND" OF MARCHO FARMS NATURE FED VEAL

*Caramelized Garden Onions, Glazed Turnips, La Ratte Potato Purée
and "Sauce Bordelaise"*

CHARCOAL GRILLED JAPANESE WAGYU

*Wagyu "Saucisson," Garden Tomatoes, Kettle Garlic Purée
and Blue Apron Ale
(100.00 supplement)*

ANDANTE DAIRY "FIGARO"

*Black Mission Fig Jam, Crispy Arlettes
and Sicilian Pistachios*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED