

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 29 SEPTEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Alaskan King Crab "Beignet," Hard Boiled Bantam Hen Egg
and Crispy Oyster Crackers
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

Brokaw Avocado Mousse and Celery Branch Salad

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Schmitt Family Farm Pears, Garden Turnips
and Parsnip Purée
(30.00 supplement)*

SAUTÉED FILLET OF JAPANESE BLUE NOSE MEDAI

Dry Farmed Artichokes, Niçoise Olives, Opal Basil and Saffron Aioli

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

Sungold Tomatoes, La Ratte Potato Purée and "Blanquette de Poisson"

SALMON CREEK FARMS PORK JOWL

*Braised Rancho Gordo Pole Beans, Preserved Garden Cabbage
and Foie Gras "Mignonette"*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

Rye Bread "Panade," Slow Roasted Ruby Beets, Garden Cucumbers and "Sauce Raifort"

CHARCOAL GRILLED JAPANESE WAGYU

*Caramelized Garden Onions, Thompson Grapes, Shasky Farms Red Walnuts
and Blue Apron Ale
(100.00 supplement)*

ANDANTE DAIRY "FIGARO"

Yountville Figs, Young Leeks and Chanterelle Mushrooms "à la Grecque"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED