

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 4 OCTOBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Pickled Quail Egg, Brokaw Avocado Mousse, Garden Nasturtiums
and Toasted Brioche Melba
(60.00 supplement)*

YOUNTVILLE FIG SALAD

*Hawaiian Hearts of Peach Palm, Sicilian Pistachios,
Sunflower Sprouts and Aged Balsamic Vinegar*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*"Mara des Bois" Strawberries, Garden Turnips, Wild Sorrel
and Toasted Oat "Tuile"
(30.00 supplement)*

GULF COAST COBIA

*Wild Arctic Char Roe, Little Farm Artichokes, Garden Cucumbers
and Kendall Farms Crème Fraîche*

WILD SCOTTISH LANGOUSTINE "BOUDIN"

*Glazed Parsnips, Chanterelle Mushrooms, Chestnut "Confiture"
and Pinot Noir Sauce*

SNAKE RIVER FARMS KUROBUTA PORK JOWL

*K&J Orchards Bosc Pears, Celery Root Purée, Whole Grain Mustard
and Hobbs' Bacon "Gastrique"*

"TRIPE À LA PROVENÇALE"

*Honeycomb Tripe Slowly Stewed in San Marzano Tomatoes,
Armando Manni "Per Me" Olive Oil and Oreganata Bread Crumbs*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Roasted Nantes Carrots, Preserved Meyer Lemon, Poached Sultanas, Pea Shoots
and Marcona Almond Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Braised Brisket, Wilted Arrowleaf Spinach, Garden Tomatoes
and "Béarnaise Mousseline"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*Hadley Orchards Medjool Dates, Whipped Garden Honey,
Pearson Farm Pecans and Black Winter Truffle "Coulis"*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED