

THE FRENCH LAUNDRY

chef's tasting menu | 9 October 2016

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

ROYAL KALUGA CAVIAR
*Applewood Smoked Cobia, Garden Dill “Bavarois”
and Crispy Oyster Crackers
(60.00 supplement)*

K&J ORCHARDS PLUM SALAD
*Hawaiian Hearts of Peach Palm, Shiso Britton
and Young Ginger “Coulis”*

HUDSON VALLEY MOULARD DUCK FOIE GRAS “RILLETTE”
*K&J Orchards Pears, Garden Turnips, Toasted Oats
and Red Lettuces
(30.00 supplement)*

SAUTÉED FILLET OF NOYO BAY COD
*La Ratte Potato Purée, Walla Walla Onion Relish, Arctic Char Roe
and Preserved Horseradish Butter*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER
*Early Girl Tomato “Tapenade,” Bantam Hen Egg “Gnocchi”
and Genovese Basil “Pistou”*

DEVIL’S GULCH RANCH RABBIT
*Caramelized Brussel Sprouts, Crispy Medjool Dates, Butternut Squash Purée
and Garden Sorrel*

SLOW ROASTED ELYSIAN FIELDS FARM LAMB
*Romaine Lettuce, English Walnuts, Golden Raisin Chutney
and Caramelized Onion Jus*

“GRILLED STEAK AND GREEN SALAD”
*Charcoal Grilled Japanese Wagyu, Preserved Green Tomatoes, Brokaw Avocado,
Compressed Cucumbers and Fennel Bulb “Gastrique”
(100.00 supplement)*

POINT REYES FARMSTEAD “CORNELIA”
*Garden Strawberries, Marcona Almonds
and Nasturtium Leaves*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED