

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 12 OCTOBER 2016

“OYSTERS AND PEARLS”

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

ROYAL KALUGA CAVIAR

*Smoked Cobia “Parfait,” Garden Dill “Bavarois”
and Crispy Oyster Crackers
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

Pine Nuts, Compressed Chicories and Yountville Figs

HUDSON VALLEY MOULARD DUCK FOIE GRAS “TERRINE”

*“Mara des Bois” Strawberries, Garden Turnips,
Nasturtium Leaves and Toasted Oats
(30.00 supplement)*

SAUTÉED FILLET OF JAPANESE BLUE NOSE MEDAI

Niçoise Olives, Opal Basil and Gold Tomato “Coulis”

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Hobbs’ Bacon, Butternut Squash “Ravioli,” Creamed Brussels Sprouts
and Pumpkin Seeds*

LIBERTY FARMS PEKIN DUCK

White Wine Poached Bartlett Pears, Watercress Salad and “Sauce Hydromel”

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA

*Crispy Shallots, “Sauce Soubise” and Shaved White Truffles from Alba
(175.00 supplement)*

CHARCOAL GRILLED SNAKE RIVER FARMS “CALOTTE DE BŒUF”

*Braised Brisket Stuffed Celery, Thompson Grapes, Shasky Farms Red Walnuts
and Celery Root Purée*

CORNED MARCHO FARMS VEAL TONGUE

*Garden Radishes, Hard Boiled Bantam Hen Egg “Terrine,”
Beef Fat “Pain Perdu” and “Béarnaise Gastrique”*

ANDANTE DAIRY “FIGARO”

*Hadley Orchards Medjool Dates, Spiced Wine “Gelée,”
Sicilian Pistachios and Red Ribbon Sorrel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED