

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 14 OCTOBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Hard Boiled Bantam Hen Egg, Garden Cucumbers, Crispy Arlettes
and Brokaw Avocado Mousse
(60.00 supplement)*

SLOW ROASTED CAULIFLOWER SALAD

*Demi-Sec Grapes, Marcona Almonds, Sultana "Mostarda"
and Wild Sorrel*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Garden Onions, Petite Turnips, Whole Grain Mustard
and Frisée Lettuce
(30.00 supplement)*

SAUTÉED FILLET OF JAPANESE BLUE NOSE MEDAI

*Little Farm Artichokes, Preserved Meyer Lemon
and Caramelized Sunchoke Purée*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

Garden Tomatoes, Charred Eggplant "Béchamel" and Spicy Crab Broth

WOLFE RANCH WHITE QUAIL "BOUDIN"

*Matsutake Mushrooms, La Ratte Potato Purée, Watercress
and "Crème de Champignons"*

SALMON CREEK FARMS KUROBUTA PORK

*Caramelized Savoy Cabbage, K&J Orchards Pears, Chestnut "Confiture"
and "Sauce Choucroute"*

CHARCOAL GRILLED JAPANESE WAGYU

*Roasted Ruby Beets, Pickled Onion Petals, Belgian Endive
and "Beurre Rouge"
(100.00 supplement)*

NETTLE MEADOW FARM "KUNIK"

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

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED