

THE FRENCH LAUNDRY

chef's tasting menu | 23 October 2016

“OYSTERS AND PEARLS”

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

ROYAL KALUGA CAVIAR

*Smoked Cobia “Parfait,” Cauliflower “Bavarois,”
Preserved Meyer Lemon and Sicilian Pistachios
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

Satsuma Mandarins, Marcona Almonds and Compressed Belgian Endive

HUDSON VALLEY MOULARD DUCK FOIE GRAS “TERRINE”

*Glazed Sunchokes, Sunflower Sprouts and Coffee Scented Medjool Date Purée
(30.00 supplement)*

SAUTÉED FILLET OF NOYO BAY COD

Garden Turnips, Persian Cucumbers and Whole Grain Mustard

ALASKAN KING CRAB “POËLÉE”

*Winter Radishes, Hard Boiled Bantam Hen Egg, Brokaw Avocado Mousse
and Green Tomato “Vierge”*

DEVIL’S GULCH RANCH RABBIT

*Musquée de Provence Pumpkin Purée, Honey Poached Cranberries
and “Sauce Bordelaise”*

“CARNAROLI RISOTTO BIOLOGICO”

*“Parmigiano Reggiano,” Browned Butter
and Shaved White Truffles from Alba
(175.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Creamed Black Trumpet Mushrooms, “Pommes Maxim’s,” La Ratte Potato Purée
Watercress and “Crème de Champignons”*

CHARCOAL GRILLED JAPANESE WAGYU

*“Côte de Céleri Farci,” Yountville Persimmons, Garden Celery Root
and Black Walnut Jus
(100.00 supplement)*

COBB HILL “ASCUTNEY”

*Stewed Sweet Peppers, Crispy Chickpea “Panned”
and Armando Manni Olive Oil*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED