

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 3 NOVEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Montana Rainbow Trout, Bantam Hen Egg "Terrine"
and Sweet Onion Relish
(60.00 supplement)*

WINTER RADISH SALAD

*Hawaiian Hearts of Peach Palm, Brokaw Avocado "Mosaic"
and Nasturtium Leaves*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*"Cervelas de Lyon en Brioche," Frisée Lettuce
and Black Winter Truffle Purée
(30.00 supplement)*

BIG EYE TUNA "À LA PLANCHA"

Early Girl Tomato "Tapenade" and Opal Basil

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Pumpkin Seeds, Creamed Black Trumpet Mushrooms
and Butternut Squash "Velouté"*

SALMON CREEK FARMS KUROBUTA PORK JOWL

Toasted Cornbread, Caramelized Garden Onions and Braised Collard Greens

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA

*Soft Boiled Bantam Hen Egg, "Sauce Soubise"
and Shaved White Truffles from Alba
(175.00 supplement)*

APPLEWOOD SMOKED ELYSIAN FIELDS FARM LAMB

*Slow Roasted Ruby Beets, Brussels Sprout Leaves, Garden Cabbage Purée
and "Sauce Borscht"*

CHARCOAL GRILLED JAPANESE WAGYU

*Braised Short Rib, Hadley Orchards Medjool Dates, Celery Root "Remoulade"
and Sicilian Pistachio Jus
(100.00 supplement)*

ANDANTE DAIRY "TOMME DOLCE"

*White Wine Poached Bosc Pears, Riesling "Gelée,"
Crispy Sunchokes and Belgian Endive*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED