

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 9 NOVEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Smoked Cobia "Rillette," Buckwheat "Crêpe," Ruby Beet Relish
and Horseradish Crème Fraîche
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Persian Cucumbers, Garden Turnips, Brokaw Avocado Mousse
and Young Ginger*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Shasky Farms Red Walnuts, Belgian Endive, Watercress Leaves
and Straus Yogurt
(30.00 supplement)*

SAUTÉED FILLET OF JAPANESE BLUE NOSE MEDAI

Forest Mushrooms "à la Grecque," Winter Radishes and Celery Branch Salad

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Globe Artichokes, Glazed Sunchokes, Preserved Meyer Lemon, Sunflower Sprouts
and "Barigoule Emulsion"*

WOLFE RANCH WHITE QUAIL

*Creamed Garden Kale, White Wine Poached Bosc Pears
and Chestnut "Confiture"*

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA

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

CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Glazed Garden Onions, "Pommes Maxim's," La Ratte Potato Purée
and "Crème de Champignons"*

CORNED MARCHO FARMS VEAL HEART

*Toasted Caraway, Red Wine Braised Cabbage
and "Thousand Island Gastrique"*

ANDANTE DAIRY "ACAPELLA"

*"Musquée de Provence" Pumpkin, Pearson Farm Pecans
and Flowering Quince Purée*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED