

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 12 NOVEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Smoked Trout "Parfait," Brokaw Avocado "Mosaic,"
Crispy Arlettes and Fines Herbes
(60.00 supplement)*

GARDEN SUNCHOKE SALAD

*Hadley Orchards Medjool Dates, Hawaiian Hearts of Peach Palm
and Sunflower Seed "Tapenade"*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Preserved Green Tomato, Winter Radishes and Whole Grain Mustard
(30.00 supplement)*

SAUTÉED FILLET OF BODEGA BAY COD

La Ratte Potato Purée, Watercress Salad and Spanish Caper Emulsion

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Rye "Pain Perdu," Garden Cucumbers, Romaine Lettuce
and "Thousand Island Dressing"*

"CUISSÉS DE GRENOUILLE"

*Niçoise Olives, Kettle Garlic Purée, Parsley Leaves
and "Beurre d'Escargot"*

FOUR STORY HILL FARM POULARDE

*Cracked Rice "Porridge," Matsutake Mushrooms
and Toasted Pine Nut "Velouté"*

"CARNAROLI RISOTTO BIOLOGICO"

*Browned Butter and Shaved White Truffles from Alba
(175.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Chantenay Carrots, Garden Turnips, Glazed Cipollini Onions, Celery Root Purée
and "Sauce Navarin"*

100 DAY DRY AGED AMERICAN WAGYU

*Garden Broccoli "Panade," Veal Heart Dumpling, Bosc Pears
and "Sauce au Poivre"
(100.00 supplement)*

NETTLE MEADOW FARM "KUNIK"

*Toasted Cornbread "Madeleine," Pearson Farm Pecans
and Hobbs' Bacon Marmalade*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED