THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 15 NOVEMBER 2016

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and White Sturgeon Caviar

ROYAL KALUGA CAVIAR
Yukon Gold Potato "Blini," Pickled Red Onions, Snipped Chives
and Kendall Farms Crème Fraîche
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM
Garden Carrots, Toasted Cashews, Cilantro Shoots and Straus Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"
Apple Cider "Pâte de Fruit," Honey Poached Cranberries,
Pearson Farm Pecans and Whipped Garden Honey
(30.00 supplement)

SAUTÉED FILLET OF GULF COAST COBIA
Garden Sunchokes, Preserved Meyer Lemon, Sunflower Sprouts
and Aged Sherry-Brown Butter Jus

WILD SCOTTISH LANGOUSTINE "BOUDIN"
Creamed Black Trumpet Mushrooms and Butternut Squash "Velouté"

SALMON CREEK FARMS KUROBUTA PORK JOWL
with a Ragoût of French Green Lentils, "Saucisson à l 'Ail,"
Garden Turnips and Frisée Lettuce

HERB ROASTED ELYSIAN FIELDS FARM LAMB
Caramelized Garden Broccoli, Satsuma "Suprêmes," Glazed Radishes
and Toasted Pine Nut Jus

CHARCOAL GRILLED JAPANESE WAGYU
"Chou Farci," Ruby Beet Relish, Watercress and "Beurre Rouge"
(100.00 supplement)

"CABOT CLOTHBOUND CHEDDAR"
Hobbs' Bacon, Cipollini Onions, Garden Celery Root
and Tellicherry Peppercorn Lavash

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED