

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 19 NOVEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Sweet Onion Custard, Crispy Arlettes
and Garden Fines Herbes
(60.00 supplement)*

NEW CROP POTATO SALAD

*Garden Cabbage, Pickled Quail Egg, Watercress
and Bantam Hen Egg Mousse*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Celery Root Confit, Satsuma "Suprêmes"
and Celery Branch Salad
(30.00 supplement)*

"ROUELLE" OF DOVER SOLE

*Toasted Basmati Rice, Charred Broccoli, Garden Celtuce
and "Blanquette de Poisson"*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Globe Artichokes, Chantenay Carrots, Winter Radishes
and "Barigoule Emulsion"*

FOUR STORY HILL FARM POULARDE

Arrowleaf Spinach "Crêpe," Romaine Lettuce and Dill Infused Crème Fraîche

GARDEN PUMPKIN POLENTA

*Hobbs' Bacon, Toasted Pumpkin Seeds and Shaved White Truffles from Alba
(175.00 supplement)*

APPLEWOOD SMOKED ELYSIAN FIELDS FARM LAMB

*Caramelized Fennel Bulb, Preserved Garden Peppers, Meyer Lemon Marmalade
and Niçoise Olive Jus*

JAPANESE WAGYU "OSCAR"

*Bodega Bay Dungeness Crab, Green Tomatoes, Brokaw Avocado,
Nasturtiums Leaves and "Béarnaise Mousseline"
(100.00 supplement)*

SPRING BROOK FARM "READING"

*Devin Knell's 3 Year Aged Mangalitsa Ham, Whole Grain Mustard
and Pickled Young Onions*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED