

THE FRENCH LAUNDRY

chef's tasting menu | 20 November 2016

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

ROYAL KALUGA CAVIAR
*Dungeness Crab "Gratin," Winter Radishes
and Crispy Shallots
(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)*

NANTUCKET BAY SCALLOPS
*Ruby Grapefruit, Brokaw Avocado, Garden Celtuce
and Yuzu Emulsion*

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER
*Wilted Arrowleaf Spinach, Garden Sunchoke Purée
and Black Winter Truffle*

DEVIL'S GULCH RANCH RABBIT
Caramelized Squash, Honey Poached Cranberries and Sage Brown Butter Jus

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB
*Toasted Rice Pilaf, Matsutake Mushrooms, Meyer Lemon Marmalade
and Pine Nut "Velouté"*

CHARCOAL GRILLED JAPANESE WAGYU
*Braised Brisket "Rouelle," Chantenay Carrots, Pea Tendrils
and "Béarnaise Gastrique"
(100.00 supplement)*

ANDANTE DAIRY "TOMME DOLCE"
*Devin Knell's 3 Year Aged Mangalitsa Ham, Broccoli "Pain Perdu"
and Sweet Onion Relish*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED