

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 21 NOVEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Bodega Bay Dungeness Crab, Sour Apple "Gelée,"
Brokaw Avocado Mousse and Wild Sorrel
(60.00 supplement)*

GARDEN CARROT SALAD

Glazed Satsuma "Suprêmes," Sicilian Pistachios and Pea Shoots

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Celery Root Confit, Piedmont Hazelnuts, Bitter Lettuces
and Whipped Garden Honey
(30.00 supplement)*

NANTUCKET BAY SCALLOPS

*Fuyu Persimmons, Marcona Almonds, Garden Cilantro
Sunchoke Purée*

SWEET BUTTER POACHED SANTA BARBARA SPINY LOBSTER

*White Wine Poached Pears, Shasky Farms Red Walnuts,
Garden Broccoli Purée and Red Wine-Shallot Sauce*

LIBERTY FARM PEKIN DUCK

*Braised Garden Collard Greens, Glazed Turnips, Cipollini Onions
and Caramelized Onion Jus*

GARDEN PUMPKIN POLENTA

*Toasted Pumpkin Seeds, "Sauce Soubise" and Shaved White Truffles from Alba
(175.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Creamed Black Trumpet Mushrooms, Garnet Yam "Fondant," Cranberry "Marmalade"
and Maple-Sage "Mignonette"*

CHARCOAL GRILLED JAPANESE WAGYU

*Corned Veal Heart "Pain Perdu," Garden Radishes, Romaine Lettuce
and "Thousand Island Dressing"
(100.00 supplement)*

COBB HILL "ASCUTNEY"

*Baked Potato Custard, "Pommes Dauphinoise"
and Crispy Shallots*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED