

THE FRENCH LAUNDRY

chef's tasting menu | 27 November 2016

“OYSTERS AND PEARLS”

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

ROYAL KALUGA CAVIAR

*Dungeness Crab “Royale,” Soft Scrambled Bantam Hen Egg
and Toasted Brioche
(60.00 supplement)*

WINTER RADISH SALAD

Satsuma “Suprêmes,” Garden Sunchokes and Broccoli Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS “RILLETTE”

*White Wine Poached Bosc Pears, Pearson Farm Pecans
and Caramelized Garden Honey
(30.00 supplement)*

CHARCOAL GRILLED WILD SCOTTISH SEA TROUT

Garden Cauliflower, Spanish Capers and Meyer Lemon Marmalade

SANTA BARBARA SPINY LOBSTER

“Gnocchi à la Parisienne,” Chantenay Carrots and Sweet Curry “Bouillon”

LIBERTY FARM PEKIN DUCK

Glazed Garden Turnips, Sicilian Pistachios and Pumpkin Purée

“CARNAROLI RISOTTO BIOLOGICO”

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

“DÉGUSTATION” OF BROKEN ARROW RANCH ANTELOPE

*Hadley Orchard Medjool Dates, Caramelized Onions, Romaine Lettuce
and Black Walnut Jus*

100 DAY DRY AGED AMERICAN WAGYU

*Bacon Wrapped Salsify, Wilted Arrowleaf Spinach, Cipollini Onions
and Whole Grain Mustard
(100.00 supplement)*

ANDANTE DAIRY “TOMME DOLCE”

Celery Root “Remoulade” and Black Winter Truffle Purée

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED