

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 29 NOVEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Applewood Smoked Montana Trout "Custard," Pickled Pearl Onions,
Snipped Chives and Bantam Hen Egg "Mimosa"
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

*Garden Carrots, Toasted Cashews, Wild Nasturtiums
and Young Ginger "Gastrique"*

HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*Fuyu Persimmons, Bitter Lettuces and Black Walnut Purée
(30.00 supplement)*

SLOW COOKED FILLET OF GULF COAST COBIA

Grapefruit "Suprêmes," Garden Celery Root, Cilantro Leaves and "Sauce Maltaise"

SWEET BUTTER POACHED SANTA BARBARA SPINY LOBSTER

*Caramelized Garden Cauliflower, Marcona Almonds, Sultana Mostarda
and Brown Butter Emulsion*

DEVIL'S GULCH RANCH RABBIT

*Roasted Garden Pumpkin, Brussels Sprouts, Chestnut "Confiture"
and Aged Sherry Jus*

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB ROASTED ELYSIAN FIELDS FARM LAMB

with a Ragoût of French Green Lentils, Garden Broccoli and "Beurre de Choucroute"

CHARCOAL GRILLED JAPANESE WAGYU

*Crispy "Ris de Veau," Globe Artichokes, Garden Sunchokes,
Matsutake Mushroom Purée and "Sauce Bordelaise"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

*Hadley Orchards Medjool Dates, Sicilian Pistachios, Whipped Garden Honey
and Black Winter Truffle Coulis*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED