

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 3 DECEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Garden Cauliflower "Bavarois" and Meyer Lemon "Gelée"
(60.00 supplement)*

GARDEN SUNCHOKE SALAD

*Globe Artichokes, Caramelized Crosnes, Sunflower Sprouts
and Crispy Barley*

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Ginger Scented Garden Carrots, Hadley Orchards Medjool Dates
and Greek Yogurt
(30.00 supplement)*

DUNGENESS CRAB "CHOWDER"

Braised Bacon, Garden Celery, Oyster Crackers and Chowder "Velouté"

SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*French Pumpkin "Ravioli," Garden Cabbage, Toasted Pumpkin Seeds
and Black Winter Truffles*

DEVIL'S GULCH RANCH RABBIT "POËLÉE"

*La Ratte Potato Purée, Slow Roasted Cipollini Onions, Black Trumpet Mushrooms
and "Blanquette de Champignons"*

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA

*Soft Boiled Bantam Hen Egg, "Sauce Soubise"
and Shaved White Truffles from Alba
(175.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Rancho Gordo Pole Beans, Preserved Garden Chilies, Kettle Garlic Confit
and Chorizo Emulsion*

CHARCOAL GRILLED JAPANESE WAGYU

*Compressed Cucumbers, Garden Celtuce, Brokaw Avocado Mousse
and Nasturtium Leaves
(100.00 supplement)*

SPRING BROOK FARM "ASHBROOK"

*Spice Poached Pears, Riesling "Gelée," Shasky Farms Red Walnuts
and Watercress*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED