

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 10 DECEMBER 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Maine Lobster "Ceviche," Finger Lime, Cucumber "Gelée"
and Nasturtium Leaves
(60.00 supplement)*

HAWAIIAN HEARTS OF PEACH PALM

Ruby Grapefruit, Brokaw Avocado and Crispy Black Rice

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Spiced Pumpkin "Génoise," Garden Chicories
and Aged Balsamic Vinegar
(30.00 supplement)*

CHARCOAL GRILLED WILD SCOTTISH SEA TROUT

Chantenay Carrots, Watercress Salad and Garden Dill Infused Crème Fraîche

STONINGTON MAINE SEA SCALLOP "POÊLÉE"

Black Trumpet Mushroom "Panade," Satsuma "Suprêmes" and Garden Broccoli

FOUR STORY HILL FARM POULARDE

Root Vegetable "Matignon," Braised Garden Collard Greens and Hobbs' Bacon Jus

SOFT SCRAMBLED BANTAM HEN EGG

*"Boudin Blanc," Aged Parmesan Mousse and Shaved White Truffles from Alba
(175.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Crispy Chickpea "Panisse," Creamed Cauliflower Purée, Garden Parsley
and Spanish Caper-Brown Butter Jus*

"STEAK AND POTATOES"

*100 Day Dry Aged American Wagyu, "Pommes Dauphinoise,"
Cipollini Onions, Arrowleaf Spinach and "Steak Sauce"
(100.00 supplement)*

SPRING BROOK FARM "READING"

*Yountville Persimmon Pudding, Shaksy Farms Red Walnuts
and Wild Sorrel*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED