

THE FRENCH LAUNDRY

chef's tasting menu | 11 December 2016

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

ROYAL KALUGA CAVIAR
*Nantucket Bay Scallops, Cucumber “Gelée”
and Garden Nasturtiums
(60.00 supplement)*

GARDEN CARROT SALAD
Hawaiian Hearts of Peach Palm, Sunflower Sprouts and Dill Lavash

ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TORCHON”
*Celery Root Confit, Toasted Pumpkin Seeds and Bitter Lettuces
(30.00 supplement)*

SAUTÉED FILLET OF WILD SCOTTISH SEA TROUT
Preserved Meyer Lemon, Spanish Capers and Garden Cauliflower

SANTA BARBARA SPINY LOBSTER
Garden Celtuce, Satsuma “Suprêmes,” Brokaw Avocado and Young Coconut Purée

FOUR STORY HILL FARM POULARDE
Basmati Rice Pilaf, Crispy Shallots and “Sauce Vin Jaune”

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA
*Soft Boiled Bantam Hen Egg, “Sauce Soubise”
and Shaved White Truffles from Alba
(175.00 supplement)*

APPLEWOOD SMOKED ELYSIAN FIELDS FARM LAMB
*Ragoût of French Green Lentils, Kettle Garlic, Garden Broccoli, Crispy Kale
and “Sauce Pimentón”*

CHARCOAL GRILLED JAPANESE WAGYU
*Braised Brisket, Hadley Orchard Medjool Dates, Black Trumpet Mushrooms
and “Sauce Bordelaise”
(100.00 supplement)*

ANDANTE DAIRY “CONTRALTO”
*Devin Knell's 3 Year Aged Mangalitsa Ham, Chickpea Panisse
and Preserved Garden Peppers*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED