

THE FRENCH LAUNDRY

CHEF'S TASTING MENU

29 DECEMBER 2018

“OYSTERS AND PEARLS”

*“Sabayon” of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL KALUGA CAVIAR

*Montana Rainbow Trout, Vidalia Onion Relish
and Horseradish Crème Fraîche
(60.00 supplement)*

GARDEN BEET SALAD

Belgian Endive and Vanilla Scented Apple Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS “TERRINE”

*Honey Poached Cranberries, Garden Sorrel and Smoked Garnet Yam Purée
(30.00 supplement)*

SLOW COOKED FILLET OF WILD SCOTTISH SEA TROUT

Roasted Sunchokes, Picholine Olives and Sweet Fennel Broth

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

La Ratte Potato Purée, Green Garlic and Garden Chive Butter

“BREAD AND BUTTER”

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

SALMON CREEK FARMS KUROBUTA PORK

*Deviled Quail Egg, Frisée Lettuce Salad
and Whole Grain Mustard Jus*

MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA

*Caramelized Cauliflower, Brown Butter Mousseline
and Shaved White Truffles from Alba
(175.00 supplement)*

HEARTH ROASTED ELYSIAN FIELDS FARM LAMB

*Black Trumpet Mushroom “Pain Perdu,” Glazed Parsnips
and Mushroom “Jus Gras”*

CHARCOAL GRILLED JAPANESE WAGYU

*Marcho Farms “Ris de Veau,” Brussels Sprouts
and “Bordelaise Mignonette”
(100.00 supplement)*

“GOUGÈRE”

with Andante Dairy “Etude” and Périgord Black Winter Truffle “Fondue”

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies