

THE FRENCH LAUNDRY

CHEF'S TASTING MENU

25 AUGUST 2020

“OYSTERS AND PEARLS”

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

or

ROYAL OSSETRA CAVIAR “TARTLETTE”

*Dungeness Crab Salad, Bantam Hen Egg Mousse
and Dill Mayonnaise
(60.00 supplement)*

CHILLED GOLD BAR SQUASH SOUP

“Ratatouille” Salad and Cutting Celery

or

HUDSON VALLEY MOULARD DUCK FOIE GRAS “ROUELLE”

*Kadota Fig Purée, Fennel Pollen Infused Honey,
Pearson Farm Pecans and Garden Sorrel
(30.00 supplement)*

APPLEWOOD SMOKED FILLET OF PACIFIC YELLOWTAIL

*Marinated Garden Tomatoes, Fragrant Basil
and Early Girl Tomato Dashi*

MONTEREY BAY ABALONE “GRATIN”

Sweet Onion “Béchamel” and Crispy Shallots

WOLFE RANCH WHITE QUAIL “PRESSÉ”

*Brentwood Sweet Corn, K&J Orchards Peaches
and Brown Butter-Cider Emulsion*

or

“MAC AND CHEESE”

*Hand Cut Macaroni, Parmesan “Mousseline”
and Shaved Australian Black Winter Truffles
(125.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Wild Oregon Chanterelle Mushrooms, Arrowleaf Spinach
and “Sauce Bordelaise”*

or

JAPANESE WAGYU “POÊLÉ”

*Brokaw Avocado Mousse, Compressed Persian Cucumbers,
Shiso Leaves and Barrel Aged Tamari
(100.00 supplement)*

“GOUGÈRE”

Andante Dairy “Etude” and Australian Black Winter Truffle “Fondue”

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies