

THE FRENCH LAUNDRY

HAPPY BIRTHDAY RAJ

CHEF'S TASTING MENU | 30 JUNE 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Applewood Smoked Cobia, Toasted Rye "Panna Cotta," Garden Cucumbers
and Horseradish Infused Crème Fraîche
(60.00 supplement)*

GARDEN SQUASH SALAD

*Hawaiian Hearts of Peach Palm, Cerignola Olives, Crispy Chickpea "Panisse"
and Spiced Tomato Conserva*

LEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"

*"Jamón de Canard," K&J Orchards Peach Relish, Burgundy Mustard
and Crispy "Arlettes"
(30.00 supplement)*

SAUTÉED FILLET OF WILD KING SALMON

*Gold Potato "Latke," Hard Boiled Bantam Hen Egg, Garden Cornichons
and Dill Emulsion*

ALASKAN KING CRAB "POÊLÉE"

Buttered Brentwood Corn, Lobster Mushrooms, Preserved Ramps and Sunflower Sprouts

WOLFE RANCH WHITE QUAIL BAKED IN BRIOCHE

Garden Strawberries, Fennel "Gastrique," Sicilian Pistachios and Red Ribbon Sorrel

BLACK WINTER TRUFFLE "TORTELLINI"

*Buttered Hen "Bouillon" and Shaved Australian Black Winter Truffles
(125.00 supplement)*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Braised Piquito Beans, Garden Romanos, Tomato Confit
and English Thyme Jus*

CHARCOAL GRILLED JAPANESE WAGYU

*Braised Brisket "Rillette," Creamed Chanterelle Mushrooms, Arrowleaf Spinach,
Crispy Cauliflower and "Steak Sauce"
(100.00 supplement)*

ANDANTE DAIRY "ACAPELLA"

Poached Blueberries, Garden Beets and Burgundy Amaranth

"FLOWERING PLUM"

*Umeboshi Purée with Flavour Supreme Pluots
and Plum Mousse*

PEACH LEAF ICE CREAM

Sweet Tea Purée and Popcorn "Panna Cotta"

CHOCOLATE "TORTE"

with Marsala "Pop Tart"

PRIX FIXE 310.00 | SERVICE INCLUDED