

THE FRENCH LAUNDRY

HAPPY BIRTHDAY SUSAN

CHEF'S TASTING MENU

5 MAY 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR

*Big Eye Tuna "Tartare," Sour Apple Miso
and Wild Sorrel
(60.00 supplement)*

CHILLED HOLLAND WHITE ASPARAGUS SOUP

Preserved Meyer Lemon, Marcona Almonds and Nasturtium Leaves

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Crispy Oat "Tuile," Marinated Nectarine, Toasted Pecans
and Kendall Farms Crème Fraîche
(30.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN TURBOT

La Ratte Potato Purée, d'Avignon Radish and Brentwood Corn "Pudding"

MONTEREY BAY ABALONE "À LA PLANCHA"

Brokaw Avocado Mousse, Burgundy Amaranth and Persian Cucumber Vinaigrette

"BREAD AND BUTTER"

"Parker House Roll" and Diane St. Clair's Animal Farm Butter

WOLFE RANCH WHITE QUAIL "RÔTI À LA BROCHE"

*Creamed English Peas, California Gray Morel Mushrooms
and "Sauce Diable"*

"CHÂTEAUBRIAND" OF MARCHO FARMS NATURE FED VEAL

*Globe Artichokes, Nantes Carrots, Roma Tomato "Confit"
and Spanish Caper-Brown Butter "Consommé"*

CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU

*Bleu d'Auvergne "Gnocchi," Vidalia Onion Salad,
Garden Celtuce and Watercress Leaves
(100.00 supplement)*

"GOUGÈRE"

with Andante Dairy "Etude" and Australian Black Winter Truffle "Fondue"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

*The
Best!!
WJM.*