

THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 3 FEBRUARY 2012

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR

*Deviled Egg, Frisée and Garden Blossoms
(50.00 supplement)*

SALAD OF LITTLE FARMS POTATOES

*Baby Beets, Romaine Lettuce
and Garden Tarragon*

MOULARD DUCK "FOIE GRAS AU TORCHON"

*Demi-Sec Satsuma Mandarin, Toasted Oat "Tuile,"
Pearl Onions, Sorrel and Bourbon-Vanilla
(30.00 supplement)*

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

*Chorizo, Maine Shrimp, Globe Artichoke,
Castelvetro Olive and Parsley Shoots*

ALASKAN KING CRAB

Red Radish, Hass Avocado, Finger Lime and Basil

GEORGES BANK SEA SCALLOPS "POÊLÉES"

*Cauliflower, Sultana Raisins, Sicilian Pistachios,
Cilantro and Coconut-Madras Curry Purée*

SALMON CREEK FARM PORK BELLY

*Akita Komachi Rice, Broccoli, Meiwa Kumquat,
Toasted Cashews and "Sauce Japonaise"*

DEVIL'S GULCH RANCH "ÉPAULE DE LAPIN"

*"Ris de Veau," Savoy Cabbage, Tokyo Turnips
and Oregon Huckleberries*

GARNET YAM "TORTELLINI"

*Serrano Ham, Cavolo Nero, Lobster Broth
and Shaved Black Winter Truffle
(50.00 supplement)*

SNAKE RIVER FARMS "CALOTTE DE BŒUF GRILLÉE"

*Bone Marrow, Hen-of-the-Woods Mushroom, Hearts of Palm,
Nantes Carrots, Mizuna and "Consommé Bordelaise"*

JASPER HILL FARM "HARBISON"

*Black Mission Fig, Celery Branch,
Red Walnuts and Pine Bud Syrup*

RUBY RED GRAPEFRUIT SORBET

Pickled Ginger, Shiso and Andante Dairy Yogurt

ALPACO "MOUSSE AU CHOCOLAT"

*Spice Pudding, "Panna Cotta," Gros Michel Banana
and Marcona Almond "Glacée"*

"POMMES ANNA"

*Funnel Cake, "Pruneaux d'Agen," Rum "Anglaise"
and Salted Caramel Ice Cream*

MIGNARDISES

PRIX FIXE 270.00 | SERVICE INCLUDED

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TASTING OF VEGETABLES | 3 FEBRUARY 2012

BAKED SIERRA BEAUTY APPLE

*Granola, Garden Blossoms
and Yogurt Mousse*

GLOBE ARTICHOKE “À LA GRECQUE”

Petite Radish and Romanesco

ASH-BAKED BLACK TRUFFLE

*Sunchokes, Satsuma Mandarin,
Marcona Almonds and Petite Lettuces*

LOBSTER “CONSOMMÉ EN GELÉE”

Young Fennel, Nantes Carrots and “Fines Herbes”

HERB-ROASTED SALSIFY

*Quail Egg, Black Trumpet Mushrooms,
Piedmont Hazelnuts and Garden Mâche*

HEIRLOOM BEETS “CUIT SOUS VIDE”

*Marble Potatoes, Broccoli
and Malt Vinegar “Sabayon”*

“CARNAROLI RISOTTO BIOLOGICO”

*Arrowleaf Spinach, Preserved Meyer Lemon,
Crispy Shallots and Walnut “Nuage”*

NIÇOISE OLIVE “GARGANELLI”

*Serrano Ham, Cavolo Nero, Jingle Bell Peppers,
Spanish Capers, Pine Nuts and Garlic Confit*

“ST. NECTAIRE”

*Black Truffle “Pain Perdu,” Tardivo Radicchio,
“Pruneaux d’Agen” and Sicilian Pistachios*

“WELSH RAREBIT”

*Cabot “Clothbound Cheddar,” Cauliflower Florets
and Bitter Ale Béchamel*

COCONUT MILK SORBET

*Roasted Maui Golden Pineapple, Medjool Dates,
Lime Salt and Tamarind Puree*

CŒUR DE GUANAJA CHOCOLATE “SOUFFLÉ”

Vanilla Ice Cream and “Sauce de Carmel et Citron”

“PECAN PIE”

*Verjus-Poached Honey Pears, Maple-Brown Butter “Gastrique”
and Grains of Paradise Ice Cream*

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