

THE FRENCH LAUNDRY

chef's tasting menu | 23 December 2014

“OYSTERS AND PEARLS”

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

ROYAL OSSETRA CAVIAR

*Applewood Smoked Sturgeon, Jidori Hen Egg Mousse, Persian Cucumbers,
Garden Dill and Horseradish Crème Fraîche
(75.00 supplement)*

SALAD OF WINTER CHICORIES

*Sierra Beauty Apples, French Pumpkin, Chestnut Purée,
Toasted Pumpkin Seeds and Aged Balsamic Vinegar*

“CARNAROLI RISOTTO BIOLOGICO”

*“Parmigiano Reggiano” Mousse, Browned Butter
and Shaved White Truffles from Alba
(175.00 supplement)*

SAUTÉED FILLET OF PACIFIC YELLOWTAIL

*Glazed Petite Turnips, Asian Pear Purée, Garden Yuzu
and Matsutake Mushroom “Boullion”*

STONINGTON MAINE SEA SCALLOP “POÊLÉE”

*Brussels Sprouts “Émincée,” Sweet Carrots, Burgundy Mustard
and French Green Lentils*

WOLFE RANCH WHITE QUAIL

*Sour Cherry Pudding, Celery Root, Sicilian Pistachios
and “Sauce Périgourdine”*

HERB ROASTED ELYSIAN FIELDS FARM LAMB

*“Artichauts Farci,” Castelvetro Olives, Kettle Garlic Pudding,
Wild Arugula and “Sauce Pimentón”*

ANDANTE DAIRY “ACAPELLA”

*Orange Muscat “Gelée,” Roasted Ruby Beets, California Red Walnuts
and Brown Butter Toasted Brioche*

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 295.00 | **SERVICE INCLUDED**