



RESTAURANT & BAR

**THOMAS KELLER PRESS LUNCHEON**

**THE FRENCH LAUNDRY COOKBOOK**

**TUESDAY MAY 4, 1999**

**WARM BELON OYSTER**

osetra caviar  
Billecart Salmon, N.V. Brut

**JERUSALEM ARTICHOKE RAVIOLI**

with spot prawns and asparagus  
St. Joseph, Gaillard, Rhône Valley 1997

**REGGIANO CRUSTED SEA BASS**  
en Barigoule

**SAUTÉED HUDSON VALLEY FOIE GRAS**

on a parsnip purée with poached Asian pear  
and plum ginger sauce  
Kracher, Cuvée Beereauslese, Burgenland 1997

**SADDLE OF LAMB**

white bean purée, candy striped beets, baby corn  
and pommery mustard sauce  
Château Brillette, Moulis 1996

**CITRUS CONSOMMÉ**

with praline ravioli flavored with lemon balm  
Moscato di Asti, "Bricco Qualia" Rivetti Piemonte 1998

**WARM CHOCOLATE BRIOCHE PUDDING**

manjari chocolate sauce

**MIGNARDISES**

CHEF CHRIS GESUALDI

PASTRY CHEF STÉPHANE MOTIR

SOMMELIER MICHAEL MCNEILL

SERVICE DIRECTOR TIM VLAHOPOULOS

PROPRIETORS STEVE TZOLIS

NICOLA KOTSONI

SCOTT CARNEY