# THE FRENCH LAUNDRY

**CHEF'S TASTING MENU | 22 OCTOBER 2016**

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

**"FISH AND CHIPS"**
*Royal Kaluga Caviar, Blue Apron Ale Battered Bodega Bay Cod,*
*Snipped Chives and Sarson's Malt Vinegar*
*( 60.00 supplement )*

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**GARDEN TURNIP SALAD**
*Hadley Orchards Medjool Dates, Belgian Endive*
*and Sunflower Sprouts*

**HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"**
*Sicilian Pistachios, Slow Roasted Beets*
*and Flowering Quince Purée*
*( 30.00 supplement )*

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**CHARCOAL GRILLED WILD SCOTTISH SEA TROUT**
*Matsutake Mushroom "Porridge" with Cracked Bantam Hen Egg Sauce*
*and Crispy Barley*

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**SWEET BUTTER POACHED STONINGTON MAINE LOBSTER**
*Romaine Lettuce, Tarragon Infused Crème Fraîche and Hobbs' Bacon Emulsion*

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**FOUR STORY HILL FARM POULARDE**
*Collard Greens, Glazed Garden Onions, Chestnut "Confiture"*
*and Brown Butter Jus*

**"CARNAROLI RISOTTO BIOLOGICO"**
*"Parmigiano Reggiano," Browned Butter*
*and Shaved White Truffles from Alba*
*( 175.00 supplement )*

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**APPLEWOOD SMOKED ELYSIAN FIELDS FARM LAMB**
*Compressed Chicories, Winter Radishes, Satsuma "Suprêmes," Sunchoke Purée*
*and "Anchoïade"*

**JAPANESE WAGYU "POÊLÉE"**
*"Côte de Céleri Farci," Yountville Persimmons, Garden Celery Root*
*and Black Walnut Jus*
*( 100.00 supplement )*

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**POINT REYES FARMSTEAD "CORNELIA"**
*New Crop Potato "Terrine," Garden Kale*
*and Whole Grain Mustard*

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**ASSORTMENT OF DESSERTS**
*Fruit, Ice Cream, Chocolate and Candies*

**PRIX FIXE 310.00 | SERVICE INCLUDED**