

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 1 DECEMBER 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Garden Cauliflower "Bavarois" and Meyer Lemon "Gelée"  
( 60.00 supplement )*

**GARDEN CELERY ROOT SALAD**

*White Wine Poached Bartlett Pears, English Walnuts  
and Belgian Endive*

**HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"**

*Sicilian Pistachio "Pain de Gênes," Compressed Persimmons  
and Wild Sorrel  
( 30.00 supplement )*

**NANTUCKET BAY SCALLOPS**

*Compressed Persian Cucumbers, Satsuma Mandarins, Nasturtium Leaves  
and Garden Chili "Ravigote"*

**SWEET BUTTER POACHED STONINGTON MAINE LOBSTER**

*Applewood Smoked Bacon, Romaine Lettuce "Émincée," Pickled Green Tomatoes  
and Garden Dill Infused Crème Fraiche*

**SALMON CREEK FARMS PORK JOWL**

*Creamed Lentil Purée, Cipollini Onions, Scallion Salad  
and Caramelized Onion Jus*

**MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA**

*Soft Boiled Bantam Hen Egg, "Sauce Soubise"  
and Shaved White Truffles from Alba  
( 175.00 supplement )*

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Garden Sunchokes, Wilted Arrowleaf Spinach and Black Trumpet Mushrooms "à la Grecque"*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Garden Pumpkin "Chutney," Split Pea Purée and Pumpkin Seed "Bordelaise"  
( 100.00 supplement )*

**ANDANTE DAIRY "TOMME DOLCE"**

*Spiced Prune Purée, Marcona Almonds and Tellicherry Peppercorn Shortbread*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED