

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 14 DECEMBER 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

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

**HAWAIIAN HEARTS OF PEACH PALM**

*Ruby Grapefruit, Sunflower Sprouts and Shaved Young Fennel*

**ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"**

*Satsuma "Suprêmes," Sicilian Pistachios, Bitter Lettuces  
and Aged Balsamic Vinegar  
(30.00 supplement)*

**SAUTÉED FILLET OF JAPANESE BLUE NOSE MEDAI**

*Creamed Black Trumpet Mushrooms, Garden Pumpkin "Chutney"  
and Sweet Curry Emulsion*

**STONINGTON MAINE SEA SCALLOP "POËLÉE"**

*Garden Broccoli "Panade," Spanish Capers, Poached Sultanas and Romaine Lettuce*

**LIBERTY FARMS PEKIN DUCK**

*Hadley Orchards Medjool Dates, Sunchoke Purée, Watercress Salad  
and "Sauce Périgourdine"*

**MASCARPONE ENRICHED GEECHIE BOY MILL POLENTA**

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

**CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"**

*Braised Brisket, Chantenay Carrots, Wilted Arrowleaf Spinach  
and "Sauce Bordelaise"*

**CORNED MARCHO FARMS VEAL TONGUE**

*Caramelized Cabbage, Rye Melba, Aged Gruyère  
and Thousand Island "Gastrique"*

**ANDANTE DAIRY "ACAPELLA"**

*Marcona Almond "Madeleine," Celery Root Confit  
and Brown Butter Infused Garden Honey*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED