

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 16 SEPTEMBER 2015

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Smoked Montana Rainbow Trout "Parfait," Garden Dill "Bavarois"  
and Oyster Crackers  
(75.00 supplement)*

**"SALADE VERTE"**

*Garden Fennel, Compressed Cucumbers, Persian Lime, Bantam Hen Egg Terrine  
and Fried Green Tomato "Croutons"*

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

*Whipped Garden Honey, Cherry Belle Radishes, Black Winter Truffle Purée  
and "Fines Salades"  
(40.00 supplement)*

**SAUTÉED FILLET OF JAPANESE BLUE NOSE MEDAI**

*Celery Branch Salad, Cerignola Olives, Fino Verde Basil  
and Yellow Lipstick Pepper "Pudding"*

**SWEET BUTTER POACHED MAINE LOBSTER**

*Creamed Garden Chard, Glazed Cipollini Onions  
and Preserved Meyer Lemon*

**"ROUELLE" OF LIBERTY FARM PEKIN DUCK**

*Caramelized Garden Beets, Black Mission Fig "Pâte de Fruit," Sicilian Pistachios  
and Red Ribbon Sorrel*

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

*Applewood Smoked Bacon, Slow Roasted Garden Carrots,  
Chanterelle Mushrooms and "Sauce Bordelaise"*

**ANDANTE DAIRY "ACAPPELLA"**

*Marinated Garden Tomatoes, Niçoise Olives  
and Fennel Pollen Lavash*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 295.00 | SERVICE INCLUDED