

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 9 OCTOBER 2015

---

**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Meyer Lemon "Royale," Fino Verde Basil, Maine Lobster Knuckles  
and "Crème de Homard"  
(75.00 supplement)*

**SLOW ROASTED GARDEN BEETS**

*Schmitt Family Farms Apples, Toasted Oats and "Laitue Rouge"*

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

*Scarlet Grapes, Navel Orange Confit, Garden Sorrel  
and Marcona Almonds  
(40.00 supplement)*

**SAUTÉED FILLET OF MEDITERRANEAN JOHN DORY**

*Smoked Trout "Brandade," Hard Boiled Bantam Hen Egg, Garden Radishes  
and "Beurre de Cresson"*

**ALASKAN KING CRAB**

*Compressed Garden Cucumbers, Brokaw Avocado Mousse, Nasturtium Leaves  
and Dill Pickle Relish*

**SLOW ROASTED COUNTRY STYLE PORK BELLY**

*Caramelized Brussels Sprouts, Garden Turnips, Preserved Cabbage  
and "Sauce Lyonnaise"*

**SNAKE RIVER FARMS "CALOTTE À LA BORDELAISE"**

*Braised Brisket Dumpling, Wild Oregon Cèpes, Nantes Carrots  
and Red Wine Mushroom Essence*

**"CAVE AGED COMTÉ"**

*Caramelized Onion "Génoise," Marinated Garden Onions,  
Sweet Onion "Gelée" and Sunchoke Purée*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 295.00 | SERVICE INCLUDED