

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 13 OCTOBER 2015

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Wild King Salmon "Chaud-Froid," Russet Potato "Latke"  
and Hard Boiled Bantam Hen Egg  
(75.00 supplement)*

**GARDEN CARROT SALAD**

*Hearts of Peach Palm, Hadley Orchard Medjool Dates,  
Toasted Cashews, Cilantro and Madras Curry*

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

*Scarlet Grapes, Belgian Endive, Toasted Oats  
and English Walnut "Tapenade"  
(40.00 supplement)*

**SAUTÉED FILLET OF PACIFIC YELLOWTAIL**

*Cherriette Radishes, Marinated Garden Cucumbers, Dill Pollen Lavash  
and Brokaw Avocado Purée*

**PACIFIC ABALONE "FRICASSÉE"**

*Garden Turnips, K&J Orchards Chestnut "Ravioli," Wilted Arrowleaf Spinach  
and Matsutake Mushroom "Velouté"*

**WOLFE RANCH WHITE QUAIL**

*Sweet Potato "Croustillant," Brussels Sprouts, Roasted Pear Purée  
and "Sauce Périgourdine"*

**SLOW ROASTED ELYSIAN FIELDS FARM LAMB**

*Parsnip "Pain Perdu," Celery Branch Salad  
and "Sauce Bordelaise"*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Roasted Garden Onions, Caramelized Shallot "Panade"  
and Blue Apron Ale "Laqué"  
(100.00 supplement)*

**ANDANTE DAIRY "ETUDE"**

*Schmitt Family Farm Apples, Ruby Beets  
and Garden Amaranth*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 295.00 | SERVICE INCLUDED