

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 3 NOVEMBER 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,"  
Horseradish Crème Fraîche and "Fines Herbes"  
(75.00 supplement)*

**GARDEN LETTUCE HEART "CAESAR"**

*Marinated Winter Radishes and Preserved Green Tomatoes*

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

*Washington Street Quince, Garden Radishes, Toasted Oats  
and Compressed Chicories  
(40.00 supplement)*

**SAUTÉED FILLET OF MEDITERRANEAN TURBOT**

*Roasted Garden Sunchokes, Royal Blenheim Apricot "Pâte de Fruit"  
and Toasted Sicilian Pistachios*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Garden Kale, Glazed Turnips, Soubise and French Pumpkin Mousseline*

**SLOW COOKED SALMON CREEK FARMS PORK BELLY**

*Red Wine Braised Salsify, Caramelized Brussels Sprouts,  
Butternut Squash Purée and "Sauce Périgourdine"*

**"CARNAROLI RISOTTO BIOLOGICO"**

*"Parmigiano Reggiano," Browned Butter  
and Shaved White Truffles from Alba  
(175.00 supplement)*

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Black Trumpet Mushroom "Pain Perdu," Garden Celery Root  
and Red Wine Shallot Sauce*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Braised Collard Greens, Roasted Ruby Beets, Garden Onions  
and "Sauce Bordelaise"  
(100.00 supplement)*

**ANDANTE DAIRY "CONTRALTO"**

*Garden Fennel, Pearson Farm Pecan Shortbread  
and Jacobsen Orchards Persimmons*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 295.00 | SERVICE INCLUDED