

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 30 NOVEMBER 2015

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Smoked White Sturgeon "Bavarois," Toasted Brioche,  
Hard Boiled Bantam Hen Egg and Tender Garden Herbs  
(75.00 supplement)*

**GARDEN CELTUCE SALAD**

*Hawaiian Hearts of Peach Palm, Young Coconut "Gelée,"  
Garden Chilies and Komatsuna*

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

*Piedmont Hazelnut "Pain de Gênes," Jefferson Street Persimmons,  
French Pumpkin Purée and Toasted Oats  
(40.00 supplement)*

**SAUTÉED FILLET OF MEDITERRANEAN "LOUP DE MER"**

*Preserved Horseradish Dumpling, Garden Winter Radishes  
and Watercress Salad*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Garden Celery Root "Pain Perdu," Celery Branch Salad  
and "Maltaise Mousseline"*

**WILD SCOTTISH LANGOUSTINE "BOUDIN"**

*"Purée de Chou-Fleur, Confit de Citron et Crème de Homard"*

**SLOW COOKED SALMON CREEK FARMS PORK BELLY**

*Braised Collard Greens, Crispy Garden Kale  
and Whole Grain Mustard Sauce*

**"CARNAROLI RISOTTO BIOLOGICO"**

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

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Garden Onions, Red Wine Apple Purée, Belgian Endive  
and English Walnut Jus*

**CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU**

*All Day Braised Brisket, Russet Potato "Rösti," Garden Carrots,  
Creamed Arrowleaf Spinach and "Sauce Bordelaise"  
(100.00 supplement)*

**ANDANTE DAIRY "ACAPPELLA"**

*Garden Fennel, Black Mission Fig Marmalade  
and Poppy Seed Shortbread*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 295.00 | SERVICE INCLUDED