

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 21 DECEMBER 2015

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Wild Scottish Langoustine "Pithivier," Meyer Lemon  
and Garden Dill Crème Fraîche  
(75.00 supplement)*

**HAWAIIAN HEARTS OF PEACH PALM**

*Garden Celtuce, Glazed Winter Citrus "Suprêmes" and Tender Herbs*

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

*Toasted Sicilian Pistachios, Garden Celery, Hadley Orchard Medjool Date Purée  
and Black Winter Truffle  
(40.00 supplement)*

**SAUTÉED FILLET OF GULF COAST COBIA**

*Roasted Garden Savoy Cabbage, Ruby Beets and Preserved Horseradish*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Nantes Carrots, Garden Turnips and Chanterelle Mushrooms "à la Grecque"*

**FOUR STORY HILL FARM CAPON**

*Hobbs' Bacon, Parsnip "Pain Perdu," Washington Street Quince Purée,  
Watercress and "Sauce Périgourdine"*

**"CARNAROLI RISOTTO BIOLOGICO"**

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

**"CHÂTEAUBRIAND" OF MARCHO FARMS NATURE FED VEAL**

*Crispy Chickpea "Panisse," Garden Fennel, Early Girl Tomato Marmalade  
and Wild Arugula*

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

*Winter Garden Radishes, Crispy Onion Rings,  
Brokaw Avocado Purée and "Steak Sauce"  
(100.00 supplement)*

**ANDANTE DAIRY "ACAPELLA"**

*Black Mission Fig Marmalade, Musquée de Provence Pumpkin Purée  
and Fennel Pollen Lavash*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 295.00 | SERVICE INCLUDED