

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 28 DECEMBER 2015

---

**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Preserved Horseradish "Bavarois," Roasted Ruby Beets  
and Red Ribbon Sorrel  
(75.00 supplement)*

**GARDEN FENNEL SALAD**

*Marinated Cucumbers, Celtuce, Brokaw Avocado Purée  
and Tender Garden Herbs*

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

*Winter Garden Radishes, K&J Orchards Pear  
and Toasted Marcona Almonds  
(40.00 supplement)*

**SAUTÉED FILLET OF PACIFIC YELLOWTAIL**

*Garden Turnips, Royal Blenheim Apricot "Pâte de Fruit"  
and Sicilian Pistachio Purée*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Creamed Cauliflower, Preserved Meyer Lemon, Spanish Capers  
and Brown Butter Mouseline*

**WOLFE RANCH WHITE QUAIL**

*Braised Collard Greens and Mushroom-Madeira "Blanquette"*

**"CARNAROLI RISOTTO BIOLOGICO"**

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

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Butternut Squash Custard, Black Trumpet Mushrooms,  
Garden Kale and Red Wine Shallot Jus*

**CHARCOAL GRILLED JAPANESE WAGYU**

*"Pommes Maxim's," Nantes Carrots, Wilted Arrowleaf Spinach  
and "Sauce Bordelaise"  
(100.00 supplement)*

**JASPER HILLS FARM "HARBISON"**

*Black Winter Truffle "Pain Perdu" and Garden Celery*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 295.00 | SERVICE INCLUDED