

# THE FRENCH LAUNDRY

chef's tasting menu | 9 January 2016

## "OYSTERS AND PEARLS"

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

## ROYAL OSSETRA CAVIAR

*Applewood Smoked Rainbow Trout, Yukon Gold Potato "Latke,"  
Ruby Beet Relish and Garden Sorrel  
( 60.00 supplement )*

## HAWAIIAN HEARTS OF PEACH PALM

*Garden Fennel, Ruby Grapefruit, Toasted Pistachios  
and Watercress*

## ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Flowering Quince Purée, French Pumpkin, Belgian Endive  
and English Walnuts  
( 30.00 supplement )*

## "SELLE DE LOTTE RÔTIE ENTIÈRE"

*French Green Lentils, Caramelized Garden Cabbage and "Beurre de Choucroute"*

## SANTA BARBARA SPINY LOBSTER

*Preserved Tomato Marmalade, Celery Branch Salad, Horseradish Emulsion  
and Crispy Oyster Crackers*

## SALMON CREEK FARMS PORK BELLY

*Toasted Cornbread "Panade," Crushed Garnet Yams, Pearson Farms Pecans  
and Maple-Bourbon Jus*

## "CARNAROLI RISOTTO BIOLOGICO"

*"Parmigiano Reggiano" and Shaved Black Winter Truffles from Provence  
( 125.00 supplement )*

## SLOW ROASTED ELYSIAN FIELDS FARM LAMB

*Split Pea "Croquette," Compressed Cucumbers, Romaine Lettuce,  
Garden Nasturtiums and Mint Infused Greek Yogurt*

## CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU

*"Pomme Boulangère," Wilted Arrowleaf Spinach  
and "Sauce Bordelaise"  
( 100.00 supplement )*

## ANDANTE DAIRY "ACAPELLA"

*Riesling "Gelée," Sour Apples and Toasted Oats*

## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED