

# THE FRENCH LAUNDRY

chef's tasting menu | 10 January 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Applewood Smoked Sturgeon, Yukon Gold Potato "Latke,"  
Sweet Onion Relish and Garden Dill  
(60.00 supplement)*

**HAWAIIAN HEARTS OF PEACH PALM**

*Sour Apples, Toasted Cashews and Garden Watercress*

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

*Crispy Knell's Ham, Garden Vegetable "Piccalilli"  
and Petite Lettuces  
(30.00 supplement)*

**SLOW COOKED FILLET OF SCOTTISH SEA TROUT**

*Navel Orange "Mostarda," Brokaw Avocado Mousse, Garden Fennel and Wild Sorrel*

**BEET POACHED STONINGTON MAINE SEA SCALLOP**

*Toasted Barley, Broccoli and Beef Brisket Hash with Ruby Beet "Bouillon"*

**LIBERTY FARM PEKIN DUCK**

*Wilted Arrowleaf Spinach, Parsnip Purée, Piedmont Hazelnuts  
and Sour Cherry-Truffle Sauce*

**"CARNAROLI RISOTTO BIOLOGICO"**

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

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

*Crispy "Ris de Veau," Globe Artichokes, Persian Cucumbers, Tomato Marmalade  
and "Béarnaise Mousseline"*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Caramelized Cabbage "Pierogi," Garden Rutabaga, Brussels Sprouts  
and Red Cabbage Essence  
(100.00 supplement)*

**ANDANTE DAIRY "MÉLANGE"**

*Flowering Quince "Membrillo," English Walnuts  
and Belgian Endive*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED