

# THE FRENCH LAUNDRY

chef's tasting menu | 23 January 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Maine Lobster "en Gelée," Horseradish "Bavarois,"  
Crispy Oyster Crackers and Garden Sorrel  
(60.00 supplement)*

**HAWAIIAN HEARTS OF PEACH PALM**

*Marinated Cucumbers, Toasted Cashews, Nasturtium Leaves  
and Brokaw Avocado Purée*

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

*Garden Fennel, Satsuma Mandarin "Suprêmes"  
and Wild Miners Lettuce  
(30.00 supplement)*

**"SELLE DE LOTTE RÔTIE ENTIÈRE"**

*Wilted Arrowleaf Spinach, Glazed Nantes Carrots and "Bordelaise Vinaigrette"*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Hayden Mango Relish, Cherry Belle Radishes, Cilantro  
and Young Coconut Emulsion*

**ALL DAY BRAISED MARCHO FARMS VEAL BREAST**

*Creamed Split Peas, Garden Cabbage, Pea Tendrils  
and "Sauce Blanquette"*

**"CARNAROLI RISOTTO BIOLOGICO"**

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

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Charred Eggplant "Barbajuan," Preserved Meyer Lemon, Romaine Lettuce  
and Hadley Orchards Medjool Date "Chutney"*

**"STEAK AND POTATOES"**

*Charcoal Grilled Japanese Wagyu, Russet Potato "Rösti," La Ratte Potato Purée,  
Caramelized Garden Leeks and "Steak Sauce"  
(100.00 supplement)*

**"CAVE AGED COMTÉ"**

*Crispy Broccoli Florets, Garden Broccoli "Panade"  
and Wild Mustard Blossoms*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED