

# THE FRENCH LAUNDRY

chef's tasting menu | 27 January 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*San Francisco Bay Albacore "Tartare," Garden Radishes,  
Preserved San Marzano Tomatoes and Oyster Crackers  
(60.00 supplement)*

**GARDEN CHICORY SALAD**

*K&J Orchards Persimmons, Pearson Farm Pecans  
and Hawaiian Hearts of Peach Palm Purée*

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

*Pickled Young Onion, Sour Apple Purée, Toasted Oats  
and Garden Mâche  
(30.00 supplement)*

**"ROULADE DE SOLE AUX TRUITE FUMÉE"**

*Compressed Persian Cucumbers, Petite Turnips, Garden Nasturtiums  
and Horseradish "Velouté"*

**"BEETS AND LEEKS"**

*Sweet Butter Poached Stonington Maine Lobster, Creamed Garden Leeks,  
"Pommes Maxim's" and Sour Cherry-Beet Purée*

**SLOW ROASTED WOLFE RANCH WHITE QUAIL**

*Hadley Orchards Medjool Date "Chutney," Crispy Garden Kale  
and English Walnut Jus*

**"CARNAROLI RISOTTO BIOLOGICO"**

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

**CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"**

*Black Trumpet Mushroom "Pain Perdu," Glazed Garden Celery, Chantenay Carrots  
and "Sauce Bordelaise"*

**ANDANTE DAIRY "MÉLANGE"**

*Royal Blenheim Apricot Purée, Amaretto "Gelée"  
and Marcona Almond Shortbread*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED