

# THE FRENCH LAUNDRY

chef's tasting menu | 13 February 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Smoked Montana Rainbow Trout "Royale," Brioche Soldiers  
and Béarnaise Butter  
( 60.00 supplement )*

**HAWAIIAN HEARTS OF PEACH PALM**

*Ruby Grapefruit "Suprêmes," Brokaw Avocado Mousse  
and Tender Garden Herbs*

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

*Hibiscus Poached Rhubarb, Glazed Satsumas, Ruby Beets  
and Garden Mâche  
( 30.00 supplement )*

**SAUTÉED FILLET OF WILD SCOTTISH SEA TROUT**

*Cherry Belle Radishes, Hard Boiled Bantam Hen Egg "Terrine,"  
Watercress Salad and French Pickle Emulsion*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*First of the Season Green Asparagus, Toasted Pine Nuts, Meyer Lemon Confit  
and Wild Miners Lettuce*

**FOUR STORY HILL FARM POULARDE**

*Braised Garden Collard Greens, Cipollini Onions, Sweet Carrots  
and Hobbs' Bacon Jus*

**"CARNAROLI RISOTTO BIOLOGICO"**

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

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Caramelized Fennel, Cauliflower "Cous Cous," Hadley Orchards Medjool Dates  
and Sweet Curry Jus*

**CHARCOAL GRILLED JAPANESE WAGYU "AU POIVRE"**

*Belgian Endive, Sour Apple Purée, Garden Spinach and Sunchoke "Blanquette"  
( 100.00 supplement )*

**ANDANTE DAIRY "TOMME DOLCE"**

*Toasted English Walnut "Génoise," Riesling "Gelée"  
and Garden Celery Branch Salad*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED