

# THE FRENCH LAUNDRY

chef's tasting menu | 14 February 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 Rainbow Trout “Terrine,”  
Hard Boiled Bantam Hen Egg and Watercress Salad  
( 60.00 supplement )*

## MARINATED CUCUMBER SALAD

*Brokaw Avocado Mousse, Wild Mustard Blossoms, Sweet Onion Relish  
and Preserved Horseradish Dressing*

## ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TERRINE”

*Garden Celery Salad, Satsuma “Suprêmes,” Cherry Belle Radishes  
and Nasturtium Leaves  
( 30.00 supplement )*

## “HEART AND SOLE”

*“Rouelle” of Dover Sole and Coeur de Veau, Preserved Garden Cabbage,  
French Green Lentils and “Beurre de Choucroute”*

## STONINGTON MAINE SEA SCALLOP “POÊLÉE”

*Black Trumpet Mushroom “Panade,” Wilted Garden Spinach, Sunchoke Purée  
and Meyer Lemon Butter*

## THOMAS FARM SQUAB

*Poached Rhubarb, Garden Beets, English Walnuts and Sour Cherry Jus*

## “CARNAROLI RISOTTO BIOLOGICO”

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

## SLOW ROASTED ELYSIAN FIELDS FARM LAMB

*La Ratte Potato “Pierogi,” Garden Broccoli, Glazed Cipollini Onions  
and “Sauce Dijonnaise”*

## CHARCOAL GRILLED JAPANESE WAGYU “OSCAR”

*Alaskan King Crab, Bacon Wrapped Green Asparagus, Ruby Grapefruit Confit  
and “Béarnaise Mousseline”  
( 100.00 supplement )*

## CONSIDER BARDWELL FARMS “PAWLET”

*Crispy Chickpea “Panisse,” Spiced Tomato Conserva  
and Picholine Olives*

## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED