

# THE FRENCH LAUNDRY

**chef's tasting menu | 19 February 2016**

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**“OYSTERS AND PEARLS”**

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

**“LOBSTER ROLL”**

*Stonington Maine Lobster, Garden Celery Branch Salad,  
“Thousand Island Dressing” and Royal Ossetra Caviar  
( 60.00 supplement )*

**HAWAIIAN HEARTS OF PEACH PALM**

*Mandarin Satsuma “Suprêmes,” Cherry Belle Radishes, Brokaw Avocado Mousse  
and Tender Garden Herbs*

**ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TORCHON”**

*Marinated Cucumbers, Garden Turnips, Dill Pollen Lavash,  
Spicy Mustard Condiment and Pea Tendrils  
( 30.00 supplement )*

**MARCONA ALMOND CRUSTED MEDITERRANEAN TURBOT**

*Wilted Garden Spinach, Fava Beans, Sweet Curry  
and Young Coconut “Coulis”*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Crispy Chickpea “Panisse,” Globe Artichokes, Picholine Olives, Wild Arugula  
and “Sauce Romesco”*

**FOUR STORY HILL FARM POULARDE**

*La Ratte Potato Purée, Hard Boiled Bantam Hen Egg, Wild Miners Lettuce  
and Green Asparagus “Vichyssoise”*

**“CARNAROLI RISOTTO BIOLOGICO”**

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

**“CHÂTEAUBRIAND” OF MARCHO FARMS NATURE FED VEAL**

*Applewood Smoked Bacon, Glazed Sunchokes, California Grey Morels, Pearson Farm Pecans  
and “Blanquette de Champignons”*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Creamed Black Trumpet Mushrooms, “Gnocchi à la Parisienne,” Chantenay Carrots,  
Watercress Salad and “Sauce Bordelaise”  
( 100.00 supplement )*

**ANDANTE DAIRY “CONTRALTO”**

*Hibiscus Poached Rhubarb, Ruby Beets  
and Toasted English Walnut Shortbread*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

**PRIX FIXE 310.00 | SERVICE INCLUDED**