

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 22 MARCH 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Wild Scottish Sea Trout "Terrine," Ruby Beet Relish,  
Horseradish Crème Fraîche and Garden Sorrel  
( 60.00 supplement )*

**HAWAIIAN HEARTS OF PEACH PALM**

*Marinated Persian Cucumbers, Brokaw Avocado Purée, Young Fennel "Gastrique"  
and Tender Garden Herbs*

**HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"**

*Kumquat Marmalade, Fava Beans, Garden Turnips  
and Sicilian Pistachio Purée  
( 30.00 supplement )*

**SAUTÉED FILLET OF GULF COAST COBIA**

*Preserved Garden Kohlrabi, Toasted Caraway Melba and "Beurre de Choucroute"*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Globe Artichokes, Chantenay Carrots, Picholine Olives, Garden Spring Onions  
and Barigoule Emulsion*

**WOLFE RANCH WHITE QUAIL**

*Sunny Side Up Quail Egg, Green Asparagus, Wild Miners Lettuce  
and "Sauce Charcutière"*

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Buttered English Peas, Meyer Lemon Confit, Kettle Garlic "Barbajuan" and "Sauce Paloise"*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Holland White Asparagus, Wild California Morel Mushrooms, La Ratte Potato Purée,  
Arrowleaf Spinach and "Sauce Bordelaise"  
( 100.00 supplement )*

**ANDANTE DAIRY "ACAPELLA"**

*Marcona Almond Shortbread and Black Winter Truffle Infused Garden Honey*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED