

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 26 MARCH 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL OSSETRA CAVIAR**

*Soymilk "Royale," Compressed Sour Apple and Garden Sorrel  
(60.00 supplement)*

**"WALDORF SALAD"**

*Hawaiian Hearts of Peach Palm, Red Thompson Grapes,  
Garden Celery and Cider-Walnut Dressing*

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

*Hibiscus Poached Rhubarb, Sicilian Pistachios,  
Black Winter Truffle Coulis and Red Endive  
(30.00 supplement)*

**"ROUELLE" OF DOVER SOLE**

*Globe Artichokes, Nantes Carrots, Garden Chervil  
and Barigoule Emulsion*

**PACIFIC ABALONE "POËLÉE"**

*Wilted Arrowleaf Spinach, Satsuma "Suprêmes" and Saffron-Orange Butter*

**FOUR STORY HILL FARM POULARDE**

*Sacramento Delta Asparagus, Tokyo Turnips, Nasturtium Leaves  
and "Sauce Gribiche"*

**SMOKED ELYSIAN FIELDS FARM LAMB**

*"Buttered" Peas, Amorosa Potato Confit, Cherry Belle Radishes and Moroccan Olive Jus*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Brisket "Latke," Cipollini Onions, Savoy Cabbage and Toasted Caraway Essence  
(100.00 supplement)*

**"HAM AND CHEESE"**

*Andante Dairy "Contralto," Devin Knell's 3 Year Aged Mangalitsa Ham,  
Preserved Green Tomato and Garden Watercress*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

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PRIX FIXE 310.00 | SERVICE INCLUDED