

# THE FRENCH LAUNDRY

chef's tasting menu | 10 April 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 Sturgeon, Horseradish "Bavarois,"  
Cucumber "Chiffon" and Toasted Rye  
( 60.00 supplement )*

**HAWAIIAN HEARTS OF PEACH PALM**

*Caramelized Garden Broccoli, Marinated Celtuce, Poppy Seed Lavash  
and Burrata Mousse*

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

*Holland White Asparagus, Macerated Green Strawberries, Pearson Farm Pecans,  
Burgundy Mustard and "Laitue Rouge"  
( 30.00 supplement )*

**SLOW COOKED FILLET OF SEA TROUT**

*Fava Beans, Niçoise Olives, Preserved Garden Peppers, Pine Nuts  
and Tomato Water "Ravigote"*

**WILD SCOTTISH LANGOUSTINE "BOUDIN"**

*La Ratte Potato Purée, Creamed English Peas, Cherry Belle Radishes  
and "Béarnaise Mousseline"*

**FOUR STORY HILL FARM POULARDE**

*Preserved Black Winter Truffles, Glazed Sunchokes and Artichoke Cream*

**"DÉGUSTATION" OF ELYSIAN FIELDS FARM SPRING LAMB**

*with a "Cassoulet" of Rancho Gordo Pole Beans, Green Garlic  
and Country Bread Crumbs*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Corned Veal Heart "Pierogi," Roasted Chantenay Carrots,  
Savoy Cabbage Purée and "Sauce Raifort"  
( 100.00 supplement )*

**"PIMENTO CHEESE"**

*"Cabot Clothbound Cheddar," Oyster Crackers,  
Sauce Romesco and Garden Celery Salad*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED