

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 13 MAY 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Stonington Maine Lobster, Ruby Beet "Crêpe," Wild Sorrel  
and Preserved Horseradish  
(60.00 supplement)*

**SACRAMENTO DELTA ASPARAGUS SALAD**

*Hard Boiled Bantam Hen Egg, Green Tomato Relish, Garden Lettuces  
and Brokaw Avocado Mousse*

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

*"Mara de Bois" Strawberries, Marcona Almonds, Nasturtium Leaves  
and Riesling "Gelée"  
(30.00 supplement)*

**SLOW COOKED FILLET OF SCOTTISH SEA TROUT**

*Roasted Garden Fennel, Cerignola Olives, Toasted Pine Nuts and Genovese Basil "Pistou"*

**PACIFIC ABALONE "POËLÉE"**

*Garden Broccoli, Sunchokes, Meyer Lemon Confit, Piedmont Hazelnuts  
and Brown Butter Emulsion*

**LIBERTY FARM PEKIN DUCK**

*La Ratte Potato Purée, Chanterelle Mushrooms, D'Avignon Radishes  
and Manzanilla Sherry "Ravigote"*

**HERB ROASTED MARCHO FARMS NATURE FED VEAL**

*Wild Oregon Cèpes, Wilted Ramps and "Sauce Bordelaise"*

**BLUE APRON ALE LACQUERED JAPANESE WAGYU**

*Braised Brisket Stuffed Morel Mushrooms, Garden Snow Peas  
and Sweet Pea "Pudding"  
(100.00 supplement)*

**CONSIDER BARDWELL FARM "PAWLET"**

*Caramelized Onion "Panade," Royal Blenheim Apricots  
and Caraway Scented Crème Fraîche*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED