

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 20 MAY 2016

---

**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Applewood Smoked Gulf Coast Cobia, Ruby Beet Relish,  
Preserved Horseradish and Garden Sorrel  
(60.00 supplement)*

**GARDEN RADISH SALAD**

*New Crop Potatoes, Kendall Farms Crème Fraîche  
and Black Winter Truffle Purée*

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

*Garden Blackberries, Toasted Oats, Sunflower Sprouts  
and Greek Yogurt  
(30.00 supplement)*

**SAUTÉED FILLET OF WILD SCOTTISH SEA TROUT**

*Bouchet Mussel "Brandade," Globe Artichokes, Moroccan Olives  
and Genovese Basil "Pistou"*

**CHARCOAL GRILLED PACIFIC ABALONE**

*Chantenay Carrots, Sweet Pea "Pudding" and Garden Carrot Emulsion*

**WOLFE RANCH WHITE QUAIL**

*Hobbs' Bacon, K&J Orchards Apricots, Roasted Young Fennel and Sicilian Pistachio Purée*

**"VEAL OSCAR"**

*Herb Roasted Marcho Farms Nature Fed Veal, Alaskan King Crab "Beignet,"  
Sacramento Delta Asparagus, Tomato Confit and "Béarnaise Mouseline"*

**JAPANESE WAGYU "POËLÉE"**

*"Ris de Veau," Glazed Cipollini Onions, Creamed Arrowleaf Spinach  
and Foie Gras "Mignonette"  
(100.00 supplement)*

**ANDANTE DAIRY "CONTRALTO"**

*Stewed Blueberries, Buckwheat Shortbread, Marcona Almonds  
and Garden Mâche*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

---

PRIX FIXE 310.00 | SERVICE INCLUDED