

# THE FRENCH LAUNDRY

chef's tasting menu | 22 May 2016

---

## **“OYSTERS AND PEARLS”**

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

## **ROYAL KALUGA CAVIAR**

*Alaskan King Crab, Tomato Confit,  
Bantam Hen Egg Mousse and Garden Dill  
( 60.00 supplement )*

## **GARDEN BROCCOLI SALAD**

*Burrata, Meyer Lemon, “Pain de Campagne” and Wild Arugula*

## **HUDSON VALLEY MOULARD DUCK FOIE GRAS “RILLETTE”**

*Jacobsen Orchard Mulberries, Toasted Oats, Sunflower Sprouts  
and Pink Peppercorn Infused Greek Yogurt  
( 30.00 supplement )*

## **SAUTÉED FILLET OF STONINGTON MAINE HALIBUT**

*with a Râgout of Sacramento Delta Asparagus, Fava Beans, Sweet White Corn  
and Basil Infused Extra Virgin Olive Oil*

## **WILD SCOTTISH LANGOUSTINE “BOUDIN”**

*Roasted Ruby Beets, Glazed Cipollini Onions, La Ratte Potato Purée  
and King Richard Leek “Hollandaise”*

## **THOMAS FARM SQUAB**

*K&J Orchards Apricots, Sicilian Pistachio Purée and Foie Gras “Mignonette”*

## **HERB ROASTED SALMON CREEK FARM PORK**

*“Saucisson à l’ Ail,” Watercress “Spätzle,” Buttered English Peas  
and Applewood Smoked Bacon Jus*

## **CHARCOAL GRILLED JAPANESE WAGYU**

*“Ris de Veau,” Wild Oregon Cèpes, Chantenay Carrots  
and “Sauce Bordelaise”  
( 100.00 supplement )*

## **SPRING BROOK FARM “ASHBROOK”**

*“Mara de Bois” Strawberries, Poppy Seed Shortbread  
and Garden Fennel Relish*

## **ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

---

**PRIX FIXE 310.00 | SERVICE INCLUDED**