

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 2 JUNE 2016

---

## “OYSTERS AND PEARLS”

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

## ROYAL KALUGA CAVIAR

*Applewood Smoked Gulf Coast Cobia, Garden Dill “Bavarois”  
and Crispy Oyster Crackers  
( 60.00 supplement )*

## GARDEN CARROT SALAD

*Hawaiian Hearts of Peach Palm, Australian Finger Lime  
and Garden Shiso*

## HUDSON VALLEY MOULARD DUCK FOIE GRAS “TERRINE”

*K&J Orchards Apricots, Toasted Sicilian Pistachio Purée  
and Wild Sorrel  
( 30.00 supplement )*

## SLOW COOKED FILLET OF PACIFIC YELLOWTAIL

*Cherriette Radishes, Spanish Capers, Brokaw Avocado Mousse  
and Garden Fennel “Gastrique”*

## “BEETS AND LEEKS”

*Sweet Butter Poached Stonington Maine Lobster, Poached Bing Cherries,  
Roasted Ruby Beets and King Richard Leek “Hollandaise”*

## WOLFE RANCH WHITE QUAIL

*Toasted Rice “Porridge,” Sweet White Corn and Chanterelle Mushrooms “à la Grecque”*

## HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Preserved Garden Chilies, Cerignola Olives, Meyer Lemon Confit, Romaine Lettuce  
and “Pimentón Jus”*

## CHARCOAL GRILLED JAPANESE WAGYU

*Caramelized Spring Onions, La Ratte Potato Purée, Glazed Pearl Onions  
and “Sauce Bordelaise”  
( 100.00 supplement )*

## ANDANTE DAIRY “CONTRALTO”

*Devin Knell’s 3 Year Aged Mangalitsa Ham, Chickpea “Panisse,”  
Wild Arugula and Fava Bean “Pistou”*

## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED