

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 7 JUNE 2016

## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR

*Stonington Maine Lobster "en Gelée," Horseradish "Bavarois,"  
Garden Radishes and Compressed Persian Cucumbers  
( 60.00 supplement )*

## HAWAIIAN HEARTS OF PEACH PALM

*Garden Carrots, Hadley Orchards Medjool Dates, Young Ginger "Gastrique"  
and Black Rice Chip*

## HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"

*"Mara de Bois" Strawberries, Garden Fennel, Piedmont Hazelnuts  
and Black Winter Truffle "Coulis"  
( 30.00 supplement )*

## GRILLED FILLET OF GULF COAST COBIA

*Caramelized Cauliflower, Spanish Capers, Espelette Pepper and Bottarga Emulsion*

## SWEET BUTTER POACHED ALASKAN KING CRAB

*Bing Cherries, Watercress and Buttered Brentwood Corn*

## DEVIL'S GULCH RANCH RABBIT

*Hard Boiled Bantam Hen Egg, Tomato Marmalade, Romaine Lettuce,  
Brokaw Avocado and Hobbs' Bacon Jus*

## HERB ROASTED ELYSIAN FIELDS FARM LAMB

*with a "Cassoulet" of Rancho Gordo Pole Beans, Preserved Green Garlic  
and Thyme Infused Olive Oil*

## JAPANESE WAGYU RIBEYE

*Wilted Arrowleaf Spinach, La Ratte Potato Purée, Glazed Pearl Onions  
and "Sauce Bordelaise"  
( 100.00 supplement )*

## ANDANTE DAIRY "ACAPELLA"

*Soffrito Braised Romano Beans, Globe Artichokes, Niçoise Olives  
and Crispy Chickpea "Panned"*

## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED