

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 11 JUNE 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Pink Hopper Shrimp "Barquette," Sweet Onion Relish,  
Fines Herbes and Bantam Hen Egg Mousse  
(60.00 supplement)*

**SLOW ROASTED GARDEN BEETS**

*Armenian Cucumbers, Pickled Young Onions, Nasturtium Leaves  
and Horseradish Crème Fraîche*

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

*Riesling "Gelée," Garden Strawberries, Fennel "Gastrique"  
and Toasted Oats  
(30.00 supplement)*

**SAUTÉED FILLET OF STONINGTON MAINE HALIBUT**

*Caramelized Sunchokes, Preserved Meyer Lemon and Sunflower Sprouts*

**PACIFIC ABALONE "EN BRIOCHE"**

*Brentwood Corn Salad, Garden Basil and Spiced Tomato Conserva*

**WOLFE RANCH WHITE QUAIL**

*K&J Orchards Apricots, Sweet Carrot Purée, Wild Sorrel and Sicilian Pistachio Jus*

**"MACARONI AND CHEESE"**

*Hand-Cut "Macaroni," Roasted Chicken Wing, Romaine Lettuce, "Parmigiano-Reggiano"  
and Shaved Australian Black Winter Truffle  
(125.00 supplement)*

**HERB ROASTED MARCHO FARMS NATURE FED VEAL**

*Jimmy Red Corn Polenta, Forest Mushrooms, Rainier Cherries, Arrowleaf Spinach  
and Aged Balsamic Vinegar Jus*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Aged Barley Miso, Toasted Cashews, Cherry Belle Radishes  
and Tender Garden Herbs  
(100.00 supplement)*

**"CHEESE AND CRACKERS"**

*Andante Dairy "Mélange," Crispy "Arlettes"  
and Black Winter Truffle Infused Honey*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

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PRIX FIXE 310.00 | SERVICE INCLUDED