

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 25 JUNE 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Montana Rainbow Trout "Rillette," Brokaw Avocado,  
Hen Egg Mousse and Toasted Brioche  
(60.00 supplement)*

**HAWAIIAN HEARTS OF PEACH PALM**

*K&J Orchards Apricots, Chanterelle Mushrooms "à la Grecque"  
and Tender Garden Herbs*

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

*Garden Strawberries, Sicilian Pistachio Purée, Crispy Oats  
and Sunflower Sprouts  
(30.00 supplement)*

**SAUTÉED FILLET OF MEDITERRANEAN LUBINA**

*Soffritto Braised Romano Beans, Kettle Garlic Confit and Opal Basil*

**PACIFIC ABALONE "POËLÉE"**

*Cornbread "Panade," Hobbs' Bacon, Brentwood Corn "Ragoût" and Garden Celery*

**THOMAS FARM SQUAB**

*Ruby Beet "Crêpe," Poached Bing Cherries, Wild Sorrel and Red Wine Shallot Sauce*

**"MACARONI AND CHEESE"**

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

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Garden Cucumbers, Cerignola Olives, Tomato Confit, Chickpea "Pansise"  
and Charred Eggplant "Béchamel"*

**CHARCOAL GRILLED 100 DAY DRY AGED AMERICAN WAGYU**

*Smoked "Saucisson," Glazed Cipollini Onions, La Ratte Potato Purée,  
Arrowleaf Spinach and "Sauce Dijonaise"  
(100.00 supplement)*

**NETTLE MEADOW FARM "KUNIK"**

*Hadley Orchards Medjool Date "Barbajuan," Shasky Farms Red Walnuts  
and Australian Black Winter Truffle Purée*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED