

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 29 JUNE 2016

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## “OYSTERS AND PEARLS”

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

## ROYAL KALUGA CAVIAR

*Applewood Smoked Cobia, Toasted Rye “Panna Cotta,” Garden Cucumbers  
and Horseradish Infused Crème Fraîche  
( 60.00 supplement )*

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## HAWAIIAN HEARTS OF PEACH PALM

*Brokaw Avocado Mousse, Preserved Garden Chilies, Toasted Cashews  
and Australian Finger Lime*

## ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TERRINE”

*K&J Orchard Peaches, Toasted Oats and Sunflower Sprouts  
( 30.00 supplement )*

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## SAUTÉED FILLET OF STONINGTON MAINE HALIBUT

*Cherrystone Clams, La Ratte Potato Purée, Garden Celery  
and Hobbs’ Bacon Emulsion*

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## SLOW ROASTED ALASKAN KING CRAB

*Garden Basil “Raviolini,” Sungold Tomatoes, Cerignola Olives  
and Buttered Tomato Vine “Nage”*

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## LIBERTY FARM PEKIN DUCK

*Duck Confit “Rouelle,” K&J Orchards Blueberries, Garden Beets  
and Foie Gras “Mignonette”*

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## “MACARONI AND CHEESE”

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

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## CHARCOAL GRILLED SNAKE RIVER FARMS “CALOTTE DE BŒUF”

*Morel Mushroom “Subric,” Creamed Arrowleaf Spinach, Brentwood Corn  
and “Sauce Bordelaise”*

## MARCHO FARMS “RIS DE VEAU POÊLÉE”

*Summer Pole Beans “à la Française” and Creamy Mushroom “Blanquette”*

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## ANDANTE DAIRY “FIGARO”

*Garden Strawberries, Marcona Almonds and Riesling “Gelée”*

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## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED