

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 30 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 )*

**GARDEN SQUASH SALAD**

*Hawaiian Hearts of Peach Palm, Cerignola Olives, Crispy Chickpea "Panisse"  
and Spiced Tomato Conserva*

**ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TERRINE"**

*"Jamón de Canard," K&J Orchards Peach Relish, Burgundy Mustard  
and Crispy "Arlettes"  
( 30.00 supplement )*

**SAUTÉED FILLET OF WILD KING SALMON**

*Gold Potato "Latke," Hard Boiled Bantam Hen Egg, Garden Cornichons  
and Dill Emulsion*

**ALASKAN KING CRAB "POÊLÉE"**

*Buttered Brentwood Corn, Lobster Mushrooms, Preserved Ramps and Sunflower Sprouts*

**WOLFE RANCH WHITE QUAIL BAKED IN BRIOCHE**

*Garden Strawberries, Fennel "Gastrique," Sicilian Pistachios and Red Ribbon Sorrel*

**BLACK WINTER TRUFFLE "TORTELLINI"**

*Buttered Hen "Bouillon" and Shaved Australian Black Winter Truffles  
( 125.00 supplement )*

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Braised Piquito Beans, Garden Romanos, Tomato Confit  
and English Thyme Jus*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Braised Brisket "Rillette," Creamed Chanterelle Mushrooms, Arrowleaf Spinach,  
Crispy Cauliflower and "Steak Sauce"  
( 100.00 supplement )*

**ANDANTE DAIRY "ACAPELLA"**

*Poached Blueberries, Garden Beets and Burgundy Amaranth*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

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PRIX FIXE 310.00 | SERVICE INCLUDED