

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 8 JULY 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Spot Prawn "Tartare," Champagne "Gelée"  
and Summer Melon "Chiffon"  
(60.00 supplement)*

**HAWAIIAN HEARTS OF PEACH PALM**

*Garden Cucumbers, Sunflower Sprouts and Dill "Vierge"*

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

*Santa Rosa Plums, Sicilian Pistachio Purée  
and Aged Balsamic Vinegar "Pâte de Fruit"  
(30.00 supplement)*

**SAUTÉED FILLET OF DOVER SOLE**

*Smoked Trout "Brandade," Brentwood Corn Salad  
and Tomato Vine "Mousseline"*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Slow Roasted Ruby Beets, Brokaw Avocado Purée and Opal Basil*

**WOLFE RANCH WHITE QUAIL**

*K&J Orchards Apricots, Swiss Chard "Rouelle," Toasted Pine Nuts  
and Chanterelle Mushrooms "à la Grecque"*

**SOFT BOILED BANTAM HEN EGG**

*Mascarpone Enriched Jimmy Red Corn Polenta, "Sauce Soubise"  
and Shaved Australian Black Winter Truffle  
(125.00 supplement)*

**"CHÂTEAUBRIAND" OF MARCHO FARMS NATURE FED VEAL**

*Hobbs' Bacon, "Fleur de Courgette," Marinated Garden Tomatoes  
and Zucchini-Mint "Pistou"*

**"ENTRECÔTE À LA BORDELAISE"**

*Charcoal Grilled Japanese Wagyu, Baked Potato "Royale," Caramelized Cipollini Onions,  
"Pommes Maxim's" and Bone Marrow Confit  
(100.00 supplement)*

**NETTLE MEADOW FARM "KUNIK"**

*Toasted Banana Bread, Shasky Farms Red Walnuts,  
Black Winter Truffle Purée and Garden Sorrel*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED