

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 11 JULY 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Citrus Cured Yellowtail, Horseradish "Granité,"  
Brokaw Avocado Mousse and Garden Dill  
(60.00 supplement)*

**COMPRESSED MELON SALAD**

*Devin Knell's 3 Year Aged Mangalitsa Ham, Hawaiian Hearts of Peach Palm,  
Pickled Pearl Onions and Garden Lettuces*

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

*Golden Peaches, Brentwood Corn, Kendall Farms Crème Fraîche  
and Sunflower Sprouts  
(30.00 supplement)*

**GRILLED FILLET OF WILD SCOTTISH SEA TROUT**

*Roasted Ruby Beets, Garden Cucumbers, Preserved Meyer Lemon  
and Toasted Caraway Butter*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Garden Eggplant "Chutney," Caramelized Nantes Carrots, Strauss Yogurt  
and Cilantro Shoots*

**DEVIL'S GULCH RANCH RABBIT**

*Gold Bar Squash, Crispy Chickpea "Panisse," Spiced Tomato "Conserva"  
and Moroccan Olive Jus*

**SOFT BOILED BANTAM HEN EGG**

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

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*with a Ragoût of Braised Rancho Gordo Pole Beans, Garlic Scapes, Tomato Confit  
and Thyme Leaves*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Chanterelle Mushroom Tapenade, "Pommes Dauphinoise," Morel Mushrooms,  
Watercress and Foie Gras "Mignonette"  
(100.00 supplement)*

**TWIG FARM "SQUARE"**

*Stewed Blueberries, Toasted Marcona Almonds  
and Garden Celery Salad*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED