

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 14 JULY 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Kendall Farms Crème Fraîche and Toasted Brioche "Terrine"  
with Fines Herbes Salad  
(60.00 supplement)*

**HAWAIIAN HEARTS OF PEACH PALM**

*Santa Rosa Plums, Brokaw Avocado Mousse and Garden Cilantro*

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

*Cantaloupe "Gelée," Compressed Summer Melons, Toasted Pine Nuts  
and Garden Mint  
(30.00 supplement)*

**APPLEWOOD SMOKED GULF COAST COBIA**

*Brentwood Corn, Black Eyed Peas, Cherriette Radishes and Wild Purslane*

**SUNFLOWER SEED CRUSTED MEDITERRANEAN TURBOT**

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

**WOLFE RANCH WHITE QUAIL "EN BRIOCHE"**

*Jacobsen Orchards Peaches, Sicilian Pistachios, Glazed Turnips  
and Foie Gras "Mignonette Jus"*

**MARCHO FARMS "RIS DE VEAU LACQUÉE"**

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

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Sungold Tomatoes, Wilted Swiss Chard, Kettle Garlic Confit and Niçoise Olive Jus*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Slow Roasted Garden Carrots, French Grey Shallots, English Thyme  
and "Sauce Bordelaise"  
(100.00 supplement)*

**ANDANTE DAIRY "FIGARO"**

*Fig Leaf "Gelée," Black Mission Figs and Young Fennel "Gastrique"*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED