

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 21 JULY 2016

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## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR

*"Béarnaise Royale," Smoked Rainbow Trout,  
Fines Herbes and Crispy "Arlettes"  
( 60.00 supplement )*

## GARDEN CUCUMBER SALAD

*Hawaiian Hearts of Peach Palm, Brokaw Avocado Purée  
and Persian Cucumber "Gelée"*

## HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Caramelized Shallot "Panade," K&J Orchards Peaches  
and Whole Grain Mustard  
( 30.00 supplement )*

## APPLEWOOD SMOKED GULF COAST COBIA

*Ruby Beet Relish, Bantam Hen Egg Mousse, Dill Pollen Lavash  
and Sunflower Sprouts*

## SWEET BUTTER POACHED ALASKAN KING CRAB

*Brentwood Corn, Sungold Tomatoes, Wilted Arrowleaf Spinach  
and Garden Tomato "Vierge"*

## WOLFE RANCH WHITE QUAIL "EN BRIOCHE"

*Black Mission Figs, Sicilian Pistachio Purée, Nasturtium Leaves  
and Black Winter Truffle Confit*

## 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

*Garden Turnips, Slow Roasted Chantenay Carrots, Pea Shoots and "Sauce Paloise"*

## CHARCOAL GRILLED JAPANESE WAGYU

*Wagyu "Saucisson," Wild Oregon Morel Mushrooms, La Ratte Potato Confit  
and Mushroom "Jus Gras"  
( 100.00 supplement )*

## ANDANTE DAIRY "ACAPELLA"

*Piedmont Hazelnut "Pain de Gênes," Santa Rosa Plums  
and Young Fennel "Gastrique"*

## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED