

# THE FRENCH LAUNDRY

chef's tasting menu | 17 August 2016

## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR

*Alaskan King Crab, Bantam Hen Egg Mousse, Toasted Brioche  
and Horseradish Crème Fraîche  
( 60.00 supplement )*

## GARDEN CUCUMBER SALAD

*Hawaiian Hearts of Peach Palm, Sicilian Pistachios, Brokaw Avocado  
and Tender Garden Herbes*

## HUDSON VALLEY MOULARD DUCK FOIE GRAS "TERRINE"

*Jacobsen Orchard Peaches, Garden Pea Shoots and Whole Grain Mustard Crème Fraîche  
( 30.00 supplement )*

## SAUTÉED FILLET OF ATLANTIC STRIPED BASS

*Littleneck Clams, Hobbs' Bacon, Summer Squash, Opal Basil  
and Brentwood Corn "Velouté"*

## STONINGTON MAINE LOBSTER "À LA BARIGOULE"

*Kettle Garlic "Ravioli," Globe Artichokes, Chantenay Carrots, Niçoise Olives,  
Garden Chervil and "Barigoule Emulsion"*

## LIBERTY FARMS PEKIN DUCK

*Slow Roasted Garden Beets, Vanilla Infused Sour Apple Purée, Belgian Endive  
and Foie Gras "Mignonette"*

## "MACARONI AND CHEESE"

*Hand-Cut "Macaroni," Roasted Chicken Wing, Romaine Lettuce, "Parmigiano-Reggiano"  
and Shaved Australian Black Winter Truffle  
( 125.00 supplement )*

## CHARCOAL GRILLED SNAKE RIVER FARMS "CALOTTE DE BŒUF"

*Saucisson "En Persillade," Early Girl Tomato Confit, Sungold Tomatoes  
and "Béarnaise Gastrique"*

## "ROGNON DE VEAU À LA DIABLE"

*Marcho Farms Veal Kidney, Garden Romano Beans, Frisée Lettuce,  
Bean Blossoms and "Sauce Dijonnaise"*

## ANDANTE DAIRY "ACAPELLA"

*K&J Orchards Figs, Pearson Farms Pecans  
and Garden Honey*

## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED