

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 7 SEPTEMBER 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Compressed Summer Melons, Garden Shiso  
and Soybean "Chiffon"  
(60.00 supplement)*

**GARDEN POTATO SALAD**

*Hobbs' Bacon, Pickled Young Onions, Broccoli Purée  
and Wild Purslane*

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

*Little Farm Sunchokes, Sicilian Pistachios, Toasted Oats  
and Coffee Scented Medjool Date Purée  
(30.00 supplement)*

**SAUTÉED FILLET OF BLUE NOSE MEDAI**

*Sungold Tomatoes, Opal Basil, Early Girl Tomato Confit and "Bagna Càuda"*

**SWEET BUTTER POACHED STONINGTON MAINE LOBSTER**

*Chanterelle Mushrooms, Garden Cucumbers, Pea Tendrils  
and Coriander Emulsion*

**WOLFE RANCH WHITE QUAIL**

*Thompson Grapes, Belgian Endive and Black Walnut Jus*

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

*Slow Roasted Garden Carrots, Ruby Beets, Garden Parsley and "Sauce Borscht"*

**MARCHO FARMS RIS DE VEAU "AMANDINE"**

*Romano Beans "à la Française," Romaine Lettuce  
and Brown Butter-Almond "Suprême"*

**ANDANTE DAIRY "ACAPELLA"**

*Riesling "Gelée," K&J Orchards Asian Pears, Toasted Pine Nuts  
and Burgundy Amaranth*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED