

# THE FRENCH LAUNDRY



**chef's tasting menu** | 11 September 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,” Maine Lobster “Fondue”  
and Crispy Arlettes  
( 60.00 supplement )*

**SLOW ROASTED ARTICHOKE SALAD**  
*Garden Cucumbers, Preserved Meyer Lemon, Crispy Barley  
and Caramelized Artichoke Purée*

**ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS “TORCHON”**  
*Straus Yogurt, Toasted Oats, Garden Mint  
and Stewed Blueberries  
( 30.00 supplement )*

**CHARCOAL GRILLED WILD SCOTTISH SEA TROUT**  
*Stewed Sweet Peppers, Niçoise Olives and Gold Bar Squash “Pudding”*

**WILD LANGOUSTINE BOUDIN “EN BRIOCHE”**  
*“Purée de Chou-Fleur et Crème de Crustacé”*

**THOMAS FARM SQUAB**  
*Santa Rosa Plums, Young Fennel “Gastrique” and Sicilian Pistachio Jus*

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**  
*Garden Onions, Thompson Grapes, Shasky Red Walnuts, Belgian Endive  
and Pinot Noir Sauce*

**JAPANESE WAGYU “POËLÉE”**  
*La Ratte Potato Confit, Chantenay Carrots, Creamed Arrowleaf Spinach  
and Blue Apron Ale  
( 100.00 supplement )*

**POINT REYES FARMSTEAD “CORNELIA”**  
*Applewood Smoked Bacon, Cornbread “Madeleine”  
and Pearson Farm Pecans*

**ASSORTMENT OF DESSERTS**  
*Fruit, Ice Cream, Chocolate and Candies*

**PRIX FIXE 310.00** | **SERVICE INCLUDED**