

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 16 SEPTEMBER 2016

---

**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Smoked King Salmon "Terrine," Hard Boiled Bantam Hen Egg,  
Crispy Oyster Crackers and Garden Dill  
( 60.00 supplement )*

**SCHMITT FAMILY FARM APPLES**

*Concord Grapes, "Bleu d'Auvergne," Belgian Endive  
and Virginia Peanut Brittle*

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

*Garden Cucumbers, Brokaw Avocado, Nasturtium Leaves  
and Sicilian Pistachios  
( 30.00 supplement )*

**"SOLE AUX FINES HERBES"**

*Dry Farmed Walla Walla Onions "à la Française" and "Sauce Soubise"*

**MAINE LOBSTER "BOUILLABAISSE"**

*Sungold Tomatoes, Fino Verde Basil "Raviolini" and Rumi Saffron Emulsion*

**DEVIL'S GULCH RANCH RABBIT**

*Poached Huckleberries, Pearson Farm Pecans, Parsnip Purée  
and Maple-Sage "Mignonette"*

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Braised Rancho Gordo Pole Beans, Garden Romano Beans, English Thyme  
and Kettle Garlic Jus*

**CHARCOAL GRILLED JAPANESE WAGYU**

*La Ratte Potato Purée, Chanterelle Mushrooms, Celery Root Confit,  
"Pommes Maxim's" and "Crème de Champignons"  
( 100.00 supplement )*

**SPRING BROOK FARM "ASHBROOK"**

*Hadley Orchards Medjool Dates, Spiced Wine "Gelée,"  
Garden Turnips and Shasky Farms Red Walnuts*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED