

# THE FRENCH LAUNDRY

chef's tasting menu | 18 September 2016

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

**ROYAL KALUGA CAVIAR**  
*Cauliflower "Bavarois" and Schmitt Family Farm Apple "Gelée"  
(60.00 supplement)*

**GARDEN CUCUMBER SALAD**  
*Brokaw Avocado, Young Fennel "Gastrique"  
and Pea Tendrils*

**HUDSON VALLEY MOULARD DUCK FOIE GRAS "RILLETTE"**  
*Preserved Garden Strawberries, Slow Roasted Ruby Beets,  
Sicilian Pistachios and Red Ribbon Sorrel  
(30.00 supplement)*

**SLOW COOKED FILLET OF WILD KING SALMON**  
*Chantenay Carrots, Celery Branch Salad  
and Garden Dill Butter*

**"MACARONI AND CHEESE"**  
*Sweet Butter Poached Maine Lobster, Hand Cut "Ditalini,"  
Creamy Lobster Broth and Crispy Parmesan*

**SALMON CREEK FARM KUROBUTA PORK JOWL**  
*Glazed Parsnips, Pearson Farms Pecans and Huckleberry Purée*

**WILD SCOTTISH GROUSE "RÔTI EN COCOTTE"**  
*Creamed Garden Kale, Matsutake Mushrooms and Maple-Sage "Mignonette"  
(serves two)*

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**  
*Charred Eggplant Polenta, Sungold Tomatoes, Preserved Garlic Scapes  
and Kettle Garlic Emulsion*

**CHARCOAL GRILLED JAPANESE WAGYU**  
*Caramelized Broccoli, Toasted Barley, Opal Basil  
and Sweet Garden Pepper Purée  
(100.00 supplement)*

**ANDANTE DAIRY "FIGARO"**  
*Yountville Figs, Marcona Almond Shortbread  
and Fig Leaf "Gelée"*

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

PRIX FIXE 310.00 | SERVICE INCLUDED