

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 28 SEPTEMBER 2016

---

**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Shima Aji "Tartare," Cantaloupe "Chiffon," Black Rice Chip  
and Soft Tofu Purée  
(60.00 supplement)*

**HAWAIIAN HEARTS OF PEACH PALM**

*Nantes Carrots, Hadley Orchards Medjool Dates, Marcona Almonds  
and Banana-Curry "Gastrique"*

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

*K&J Orchards Asian Pears, Chanterelle Mushrooms  
and Garden Celery  
(30.00 supplement)*

**SLOW COOKED FILLET OF WILD KING SALMON**

*Fork Crushed New Crop Potatoes, Garden Cucumbers, Opal Basil  
and Tomato Vine "Mousseline"*

**WILD SCOTTISH LANGOUSTINE "BOUDIN"**

*"Purée de Chow-Fleur, Confit de Citron et Blanquette de Poisson"*

**LIBERTY FARMS PEKIN DUCK**

*Caramelized Garden Onions, Dark Raisin Marmalade, Watercress  
and Aged Balsamic Vinegar*

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

*Toasted Barley "Porridge," Roasted Broccoli, Preserved Garden Peppers  
and "Sauce Pimentón"*

**MARCHO FARMS "RIS DE VEAU"**

*with a Ragoût of Hobbs' Bacon, Braised Garden Collard Greens,  
Glazed Turnips and Blue Apron Ale*

**ANDANTE DAIRY "ACAPELLA"**

*Black Mission Fig Jam, Crispy Arlettes  
and Sicilian Pistachios*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED