

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 30 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," Alaskan King Crab  
and Crispy Oyster Crackers  
( 60.00 supplement )*

**DRY FARMED ARTICHOKE SALAD**

*Chanterelle Mushrooms "à la Grecque," Preserved Meyer Lemon,  
Sunflower Sprouts and Sunchoke Purée*

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

*Garden Turnips, Yountville Figs, Toasted Oats  
and Coffee Scented Medjool Date Purée  
( 30.00 supplement )*

**SAUTÉED FILLET OF GULF COAST POMPANO**

*Garden Cucumbers, Nasturtium Leaves and Whole Grain Mustard*

**SWEET BUTTER POACHED STONINGTON MAINE LOBSTER**

*Early Girl Tomato "Tapenade," Hen Egg "Gnocchi," Garden Chervil  
and Spanish Caper Emulsion*

**WOLFE RANCH WHITE QUAIL**

*Thompson Grapes, Young Onions, Shasky Farms Red Walnuts  
and Braised Garden Kale*

**SALMON CREEK FARMS KUROBUTA PORK**

*Schmitt Family Farm Pears, Caramelized Savoy Cabbage  
and Apple Cider "Mignonette"*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Braised Short Rib, Slow Roasted Garden Beets, La Ratte Potato Purée,  
Watercress Salad and "Sauce Raifort"  
( 100.00 supplement )*

**ANDANTE DAIRY "CONTRALTO"**

*Poached Blueberries, Garden Celery and Cornbread "Madeleine"*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED