

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 6 OCTOBER 2016

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## "OYSTERS AND PEARLS"

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

## ARCTIC CHAR ROE

*Sea Trout "Tartare," Sour Apple "Gelée," Horseradish Crème Fraîche  
and Tender Garden Herbs*

## HAWAIIAN HEARTS OF PEACH PALM

*Golden Pineapple "Chutney," Basil Seed "Relish"  
and Young Coconut Purée*

## ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS "TORCHON"

*Preserved Garden Strawberries, Turnips, Nasturtium Leaves  
and Greek Yogurt  
( 30.00 supplement )*

## SAUTÉED FILLET OF GULF COAST POMPANO

*Fennel Bulb "Brandade" and Rumi Saffron Infused Olive Oil*

## PACIFIC ABALONE "FRICASSÉE"

*Sweet Potato Confit, Brussels Sprout Leaves and Preserved Cabbage "Bouillon"*

## SALMON CREEK FARMS KUROBUTA PORK JOWL

*Collard Greens "Rouelle," Creamed Quinoa and "Sauce Périgourdine"*

## HERB ROASTED ELYSIAN FIELDS FARM LAMB

*Dry Farmed Artichokes, Winter Radishes, Sunchoke Purée  
and Spanish Caper Jus*

## CHARCOAL GRILLED JAPANESE WAGYU

*Sweet Onion "Custard," Garden Cucumbers, Romaine Lettuce  
and Caramelized Onion-Bone Marrow Sauce  
( 100.00 supplement )*

## ANDANTE DAIRY "ACAPELLA"

*Niçoise Olives, Wild Sorrel and Golden Tomato Purée*

## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED