

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 24 OCTOBER 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Hard Boiled Bantam Hen Egg, Brokaw Avocado Mousse,  
Garden Cucumbers and Toasted Brioche Melba  
(60.00 supplement)*

**SCHMITT FAMILY FARM PEAR SALAD**

*Ruby Beet Relish, Straus Yogurt and Belgian Endive*

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

*Petite Turnips, Pearson Farms Pecans, Flowering Quince Purée  
and Garden Lettuces  
(30.00 supplement)*

**CHARCOAL GRILLED WILD SCOTTISH SEA TROUT**

*"Purée de Céleri-Rave et Moutarde de Bourgogne"*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Compressed Garden Radishes, Spanish Capers and "Beurre Montpellier"*

**MARCHO FARMS "RIS DE VEAU BOUDIN"**

*Red Wine Braised Cabbage, Glazed Parsnips, Musquée de Provence Pumpkin Purée  
and Maple-Sage "Mignonette"*

**"CARNAROLI RISOTTO BIOLOGICO"**

*"Parmigiano Reggiano," Browned Butter and Shaved White Truffles from Alba  
(175.00 supplement)*

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Sweet Onion Tart, Garden Sunchokes, Preserved Meyer Lemon, Pea Shoots  
and "Béarnaise Gastrique"*

**BLUE APRON ALE LACQUERED JAPANESE WAGYU**

*Baked Potato Custard, Hobbs' Bacon Chip, Watercress  
and La Ratte Potato Purée  
(100.00 supplement)*

**ANDANTE DAIRY "FIGARO"**

*Hadley Orchards Medjool Dates, Toasted Cashews,  
Finger Lime and Garden Cilantro*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED