

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 22 NOVEMBER 2016

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**"OYSTERS AND PEARLS"**

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

**ROYAL KALUGA CAVIAR**

*Nantucket Bay Scallops, Sour Apple "Gelée,"  
Garden Radishes and Wild Nasturtiums  
( 60.00 supplement )*

**WILD OREGON MATSUTAKE MUSHROOMS**

*Devin Knell's 3 Year Aged Mangalitsa Ham, "Salade Béarnaise"  
and Garden Arugula*

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

*Celery Root Confit, Piedmont Hazelnuts, Bitter Lettuces  
and Whipped Garden Honey  
( 30.00 supplement )*

**SAUTÉED FILLET OF GULF COAST COBIA**

*with a Ragoût of French Green Lentils, Glazed Garden Carrots  
and "Beurre de Choucroute"*

**SWEET BUTTER POACHED ALASKAN KING CRAB**

*Satsuma "Suprêmes," Garden Celtuce, Toasted Cashews, Sunchoke Purée  
and Young Coconut Emulsion*

**SALMON CREEK FARMS KUROBUTA PORK JOWL**

*Romaine Lettuce, Garden Cucumbers, Early Girl Tomato Marmalade  
and "Thousand Island Dressing"*

**GARDEN PUMPKIN POLENTA**

*Toasted Pumpkin Seeds, "Sauce Soubise"  
and Shaved White Truffles from Alba  
( 175.00 supplement )*

**HERB ROASTED ELYSIAN FIELDS FARM LAMB**

*Wilted Arrowleaf Spinach, Caramelized Cauliflower, Sultana Mostarda  
and Toasted Pine Nut Jus*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Corned Veal Heart "Pain Perdu," Glazed Turnips, Garden Broccoli Purée  
and Whole Grain Mustard Jus  
( 100.00 supplement )*

**ANDANTE DAIRY "ACAPELLA"**

*Garnet Yam "Madeleine," Honey Poached Cranberries,  
Toasted English Walnuts and Garden Sorrel*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED