

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 23 NOVEMBER 2016

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## “OYSTERS AND PEARLS”

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

## ROYAL KALUGA CAVIAR

*Smoked Gulf Coast Cobia, Watercress Leaves  
and “Sauce Gribiche”  
( 60.00 supplement )*

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## HAWAIIAN HEARTS OF PEACH PALM

*Garden Celtuce, Pea Shoots and Young Coconut Purée*

## HUDSON VALLEY MOULARD DUCK FOIE GRAS “RILLETTE”

*White Wine Poached Bosc Pears, Toasted Oats  
and Celery Branch Salad  
( 30.00 supplement )*

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## SLOW COOKED FILLET OF WILD SCOTTISH SEA TROUT

*Fennel Pollen Lavash, Satsuma “Suprêmes,” Winter Radishes  
and Brokaw Avocado Mousse*

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## SWEET BUTTER POACHED STONINGTON MAINE LOBSTER

*Garden Broccoli “Ravioli,” Creamed Sunchokes and “Blanquette de Poisson”*

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## WOLFE RANCH WHITE QUAIL

*“Cannelé,” Hadley Orchards Medjool Dates, Garden Squash Purée  
and English Walnut Jus*

## GARDEN PUMPKIN POLENTA

*Hobbs’ Bacon, Toasted Pumpkin Seeds and Shaved White Truffles from Alba  
( 175.00 supplement )*

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## CHARCOAL GRILLED SNAKE RIVER FARMS “CALOTTE DE BŒUF”

*Braised Brisket, Chantenay Carrots, Arrowleaf Spinach  
and “Sauce Bordelaise”*

## MARCHO FARMS RIS DE VEAU “EN CRÉPINETTE”

*Roasted Garden Cabbage, “Pommes Maxim’s,” Black Trumpet Mushrooms  
and “Crème de Champignons”*

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## ANDANTE DAIRY “ACAPELLA”

*Flowering Quince “Pâte de Fruit,” Sicilian Pistachios  
and Brown Butter Infused Garden Honey*

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## ASSORTMENT OF DESSERTS

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED