

# THE FRENCH LAUNDRY

CHEF'S TASTING MENU | 25 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, Garden Dill "Bavarois"  
and Crispy Oyster Crackers  
( 60.00 supplement )*

**HAWAIIAN HEARTS OF PEACH PALM**

*Satsuma "Suprêmes," Winter Radishes  
and Brokaw Avocado Mousse*

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

*Yountville Persimmons, Wild Nasturtiums  
and Sicilian Pistachios  
( 30.00 supplement )*

**SAUTÉED FILLET OF WILD SCOTTISH SEA TROUT**

*Slow Roasted Cipollini Onions, Preserved Horseradish  
and La Ratte Potato Purée*

**SWEET BUTTER POACHED STONINGTON MAINE LOBSTER**

*Wilted Arrowleaf Spinach, Creamed Parsnip Purée  
and Saffron-Vanilla Emulsion*

**WOLFE RANCH WHITE QUAIL**

*Garden Cauliflower, Hadley Orchards Medjool Dates, Crispy Kale  
and English Walnut Jus*

**"CARNAROLI RISOTTO BIOLOGICO"**

*Browned Butter and Shaved White Truffles from Alba  
( 175.00 supplement )*

**"DÉGUSTATION" OF BROKEN ARROW RANCH ANTELOPE**

*Hobbs' Bacon, Caramelized Savoy Cabbage, Garden Pumpkin Confit  
and "Sauce Bordelaise"*

**CHARCOAL GRILLED JAPANESE WAGYU**

*Braised Brisket, Chantenay Carrots, Bone Marrow "Custard"  
and Red Wine Shallot Sauce  
( 100.00 supplement )*

**SPRING BROOK FARM "READING"**

*Broccoli "Pain Perdu," Pickled Young Onions  
and Whole Grain Mustard*

**ASSORTMENT OF DESSERTS**

*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED